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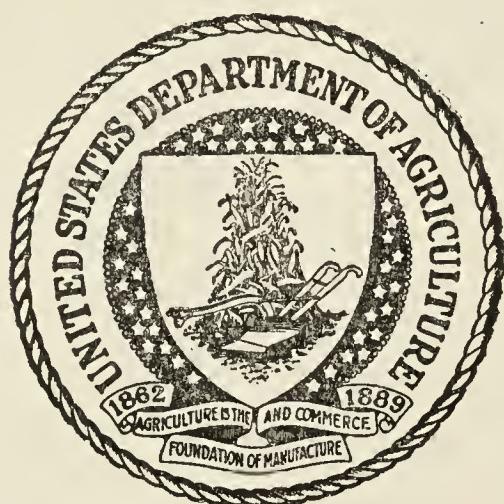
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Manual of  
**INSPECTION PROCEDURES**  
of the  
**MEAT INSPECTION SERVICE**  
of the United States  
**Department of Agriculture**



Edition of  
September 1952

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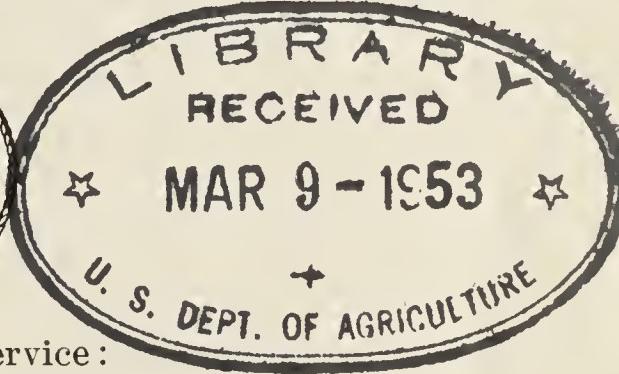


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UNITED STATES DEPARTMENT OF AGRICULTURE  
AGRICULTURAL RESEARCH ADMINISTRATION  
BUREAU OF ANIMAL INDUSTRY

Manual of  
INSPECTION PROCEDURES  
of the  
MEAT INSPECTION SERVICE

Edition of September 1952



To employees of the Meat Inspection Service:

This manual contains instructions on procedures to be used in carrying out the laws and regulations relating to Federal meat inspection. This material shall be regarded therefore as implementing the regulations contained in Subchapter A, Chapter I, Title 9 of the Code of Federal Regulations.

Many references are made to the discretion to be exercised by the inspector in charge. It is the intention that this discretion be given full play to make most effective the decentralized operation of our service which places squarely upon the inspector in charge the authority and responsibility of carrying out the meat inspection program in his area.

The instructions on procedure which have appeared in Service and Regulatory Announcements, circular letters, and Meat Inspection Division memorandums are now carried in this manual so that it should not be necessary to refer to these previous sources of information in connection with day-to-day inspection operations. However, these sources may be retained in the field offices as they give valuable background information which must necessarily be omitted from the manual. New instructions will be issued from time to time, as may be necessary, in Meat Inspection Division memorandums and then will be periodically carried forward into the manual.

It should be clearly understood that this manual is not designed to include instructions issued by the Personnel, Budget and Fiscal, and Administrative Services Divisions.

A. R. MILLER,  
*Chief, Meat Inspection Division.*

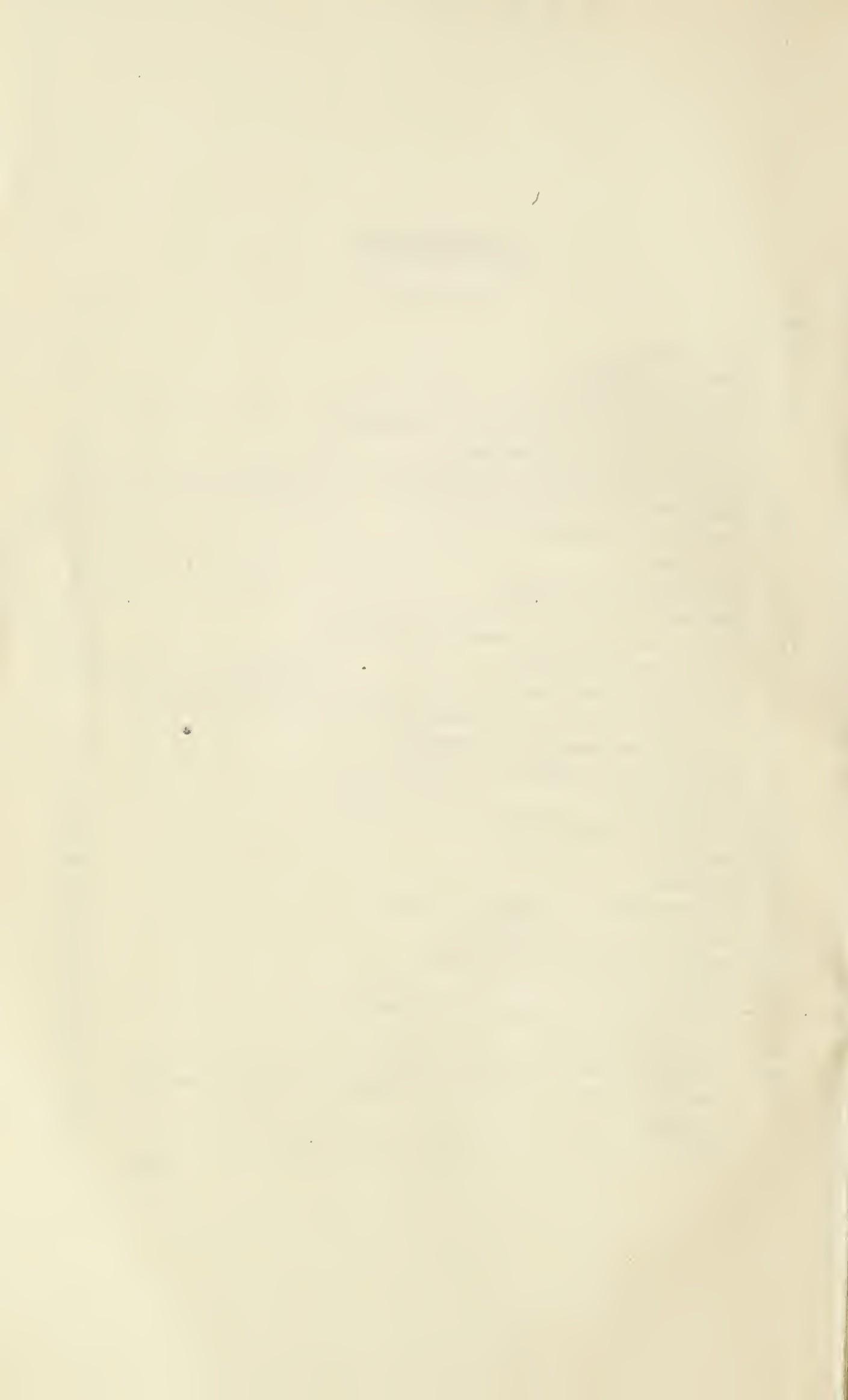
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## **PART 1—DEFINITIONS**

1.1 The definition for "animal" includes calves as well as older animals under the general heading "cattle."

## **PART 2—SCOPE OF INSPECTION**

2.1 In determining the eligibility of an establishment to operate under inspection, the sale of meat and product to Federal agencies, such as the Army and Navy, or to others under circumstances which indicate that the purchaser will subsequently move some of the meat or product in interstate or foreign commerce is regarded as placing the business of the establishment in interstate commerce and within the purview of the Meat Inspection Act. It has not been possible to fix a minimum amount of interstate business to permit a plant to qualify for inspection.

2.2 Occasionally a request is made to permit the slaughter at an official establishment of an animal other than cattle, sheep, swine, or goats. The inspector in charge may permit such slaughter of a food animal, usually buffalo, reindeer, or crossbred buffalo and cattle, provided the facilities are adequate and such handling causes no interference with inspection. Those animals are not subject to inspection and the meat therefrom may not be marked with the inspection legend, except that if sound and wholesome it may be used as an ingredient of certain meat food products, such as loaves, when approved marking or labeling is on file for the finished product containing such ingredient.

2.3 Slaughtering and evisceration of poultry is permissible in an official establishment provided the facilities are approved as adequate for the operation and there is no interference with the inspection. If a separate department is not provided for this purpose, the poultry slaughtering equipment may be in the same room with slaughtering equipment for cattle, calves, etc., but this activity should not be permitted in rooms where exposed meat or product is being prepared, handled, or stored. Here again, although poultry is not subject to the inspection, only sound wholesome poultry meat

may be used as an ingredient of certain meat food products for which markings or labels are approved.

2.4 Boning does not constitute processing within the meaning of section 2.1 of the regulations. Meat which is boned elsewhere than in an official establishment should be so handled that at least one mark of inspection remains legible upon each piece of meat if the product is to move further in interstate or foreign commerce or if it is to be admitted into an official establishment. The grinding or chopping of meat is regarded as processing within the meaning of section 2.1.

2.5 Each inspector is charged with responsibility to notify his official superior regarding operations affecting the inspection in the establishment or parts of the establishment to which he is assigned.

### PART 3—ORGANIZATION OF FORCE

3.1 (a) Meat inspection is conducted by the Meat Inspection Division. All permanent employees engaged in the work of meat inspection are appointed upon certification of the United States Civil Service Commission that they have met the requirements of that Commission. These employees are classified as shown in the following paragraphs. Promotions are made on the basis of efficiency, deportment, and length of service.

(1) **Inspectors in charge.** These inspectors supervise and perform official work at each official station. Such employees report directly to the chief of division or to a person designated by him and are chosen by reason of their fitness for responsibility as determined by their records in the service. Each station where slaughtering is conducted shall have a veterinary meat inspector in charge.

(2) **Supervising inspectors.** These inspectors instruct, direct, and supervise the work of division employees and perform other official duties as required. They are assigned as the needs of the service require and report directly to the inspector in charge.

(3) **Veterinary meat inspectors.** All applicants examined for these positions must be graduates of veterinary colleges accredited by the United States Civil Service Commission. Veterinary meat inspectors make ante mortem and post mortem examinations, enforce the sanitary require-

ments in their respective departments, and perform various other duties under the direction of the inspector in charge.

(4) **Laboratory inspectors.** These employees possess technical education and training in the microscopic, bacteriological, and chemical examination of product, and their inspections are conducted in laboratories located at various slaughtering centers. Pathological and zoological laboratories are also accessible to which, when necessary, specimens may be sent for diagnosis.

(5) **Meat inspectors.** These employees assist veterinary inspectors in ante mortem and post mortem inspections, supervise the curing, canning, packing, and other preparation, handling, marking, and labeling of product, examine such articles to detect unsound or unfit conditions, enforce sanitary requirements, and perform various other duties.

(6) **Perishable foodstuffs inspectors.** These employees examine for specification compliance and condition, meat and meat food products, seafoods, dairy products, eggs, fruits, vegetables, breads, and other perishable foodstuffs offered under contract with certain governmental agencies, and perform various other duties.

(7) **Inspectors of imported meats and animal byproducts.** These employees inspect products, animal byproducts and the like offered for entry into the United States, and enforce regulations pursuant to various laws governing the importation and sanitary control of such articles, and perform various other duties.

(8) **Meat laws investigators.** These employees investigate complaints, irregularities, and apparent and alleged violations of laws and regulations governing meat inspection, and perform various other duties.

3.2 (a) The Washington office of the Meat Inspection Division is organized as follows:

Office of the Chief

Administrative Management Section

Inspection Facilities Section

Inspection Procedures Section

Laboratory Section

Special Projects Section

Trade Label Section

Area Directors

(1) The Office of the Chief has the over-all direction of Federal meat inspection activities which is accomplished

through the administrative sections named. Plans and programs are developed to improve the quality of the meat inspection service and to keep this service abreast of developments in food hygiene, public health, veterinary science, and in the meat packing industry. Plans are formulated for extension of the meat inspection service as required. Through field investigations, policies and methods are developed and their executions standardized to insure the uniform conduct of inspectional procedures and the maintenance of the standard of inspection.

(2) *Administrative Management Section*.—This section is headed by the administrative officer. Direction is given to the organization and functioning of the clerical force in the field. This section manages meat inspection funds, determines space and property needs, and initiates procurement action. Requirements and assignment of personnel to stations is determined with the aid of area directors, and action is taken relating to transfers. Policy concerning meat inspection forms and the compilation of statistics is formulated and carried out.

(3) *Inspection Facilities Section*.—Drawings and specifications of new plants are examined and passed upon as well as those projects constituting revisions or extensions at inspected establishments. Policies with respect to structural requirements and equipment necessary for inspection are formulated and applied to drawings and specifications of plants as they are received for review. Applications for inspection are analyzed and decisions are made with respect to granting or denying the requests for inspection.

(4) *Inspection Procedures Section*.—Operating procedures, rules, and standards are developed to be followed by inspection personnel in conducting at inspected establishments those phases of meat inspection involved in ante mortem inspection, post mortem inspection, disposal of diseased carcasses and parts, and sanitary control of slaughtering and other operations incident to the production of meat and meat food products. Some decisions are made with respect to withdrawal of inspection from an inspected establishment. Rules and regulations relating to inspectional procedures are worked out here.

(5) *Laboratory Section*.—Technical direction is given the seven meat inspection laboratories engaged in testing and analyzing specimens and samples of meat, meat food products, and the materials used in connection with their prepa-

ration. Research investigations are made with the aim of developing new methods of testing and analyzing, and devising other controls.

(6) *Special Projects Section*.—Those phases of the meat inspection law governing importation of meat, exportation of meat, and interstate transportation of meat are administered by this section. Also, policies and procedures are worked out with respect to examinations for compliance with specifications which are conducted at the request of such Federal agencies as the Navy, Marine Corps, Coast Guard, Veterans' Administration, and Bureau of Indian Affairs. The chief of this Section participates in the formulation of specifications covering articles of food for the Federal Standard Stock Catalog. The Section serves as the focal point in the Division for handling violations of the meat inspection law. The exemption feature of the meat inspection law for farmers, retail butchers, and retail dealers is also administered by this Section.

(7) *Trade Label Section*.—Proposed sketches and labels are examined to assure their acceptability for the particular product and to make certain that they do not bear any misleading feature. They are approved or rejected depending on the findings. Standards of terminology for labels and standards of compositions for meat food products are developed. Instructions are prepared for inspection personnel in the field to assure uniform application of the labeling requirements, and rules and regulations are formulated on this phase of the meat inspection activities.

(8) *Area Directors*.—Supervision of field meat inspection stations is maintained by a systematic program of travel by area directors who visit the various field stations as assigned. These act as representatives of the Division Chief in all phases of the meat inspection program, confer with inspectors in charge and others, examine into the conduct of inspection at stations, make decisions with respect to current problems and plans for the future, and report their findings to the Chief of the Meat Inspection Division.

3.3 The inspector in charge is responsible to the area director for the efficient conduct of inspection at his station. He is required to apply the principles of meat hygiene and also the policies and regulations formulated by the Washington office, see that an effective on-the-job training program is carried out for all inspectors at the station, and develop and carry forward at station level the full program of the Meat

Inspection Service. Consequently, he is given a wide latitude for independent judgment in meeting day-to-day problems at his station in a manner which will best carry out the overall policy, regulations, and orders from the Washington office.

3.4 In-service training of employees responsible for technical operations such as those performed by veterinary meat inspectors and meat inspectors must be built mainly around instructions received while on assigned work from the inspector in charge and others with supervisory responsibility, and in addition, from recommended reference literature and from information received through daily contacts with coworkers. Inspectors in charge, supervisors, and inspectors having supervisory responsibilities, such as "Final Inspectors," must be alert to the training needs of employees under their supervision during daily contacts with them. As conditions permit, inspectors should be afforded opportunity to work in a training capacity with experienced employees who can instruct them in the various phases of inspection work necessary to better qualify them for performance of all duties of their particular grades or for promotions as vacancies occur in a higher grade.

3.5 In the case of "no kill" or "no operation" days, it is difficult to prescribe a uniform procedure to be followed at all stations. As a general practice and subject to the discretion of the inspector in charge, it is sufficient on such occasions for the Division employee affected to report by telephone when he knows in advance that there will be no work on his assignment. He should report in time to be available for duty should his services be needed. The inspector in charge is authorized to use such standby time for class or individual instruction, tying it in with the actual experience gained in the in-service training program. Such instruction should not be carried to a point where it becomes monotonous repetition for the employee or is used as a means of keeping the employee busy when it serves no instructive purpose. However, an intelligent and well-planned instruction program is imperative and will improve the individual inspector's knowledge of his job, create a desire for knowledge on the part of many, and improve the efficiency and standard of inspection.

3.6 Employee assignments should be in conformity with the employee's grade classification. However, the responsibility of the inspector in charge to organize the force so as

to do the work most efficiently and economically carries with it authority to assign an employee according to the work to be done. The inspector must meet whatever conditions arise in connection with taking of leave, changes in number of employees available, changes in amount of work, and the like. When it becomes necessary to assign an employee for an extended period of time to work of a grade either higher or lower than the grade in which he is classified, the inspector in charge shall so inform the Washington office and recommend an adjustment in grade commensurate with the employee's work.

3.7 Assignments of employees should be changed from time to time, if possible, so that they will have opportunity to become familiar with the various assignments in their grade classification at the station. Also, this rotation of assignments tends to equalize the work load and helps to prevent an inspector from growing "stale" on an assignment. It also breaks up a tendency toward overfamiliarity with representatives of the establishment with whom he comes in daily contact. However, changes should not be so frequent as to preclude the setting up of a progressive improvement program by inspectors.

3.8 The inspector in charge is responsible for keeping the Washington office informed with regard to the number and grades of employees necessary to meet the workload of his station. As the character and volume of work change from time to time, the information must be amended accordingly. In this connection, the inspector in charge is responsible for seeing that: (a) The meat inspection work at his station is being properly performed; (b) the positions allocated to his station are of the necessary grade and number to meet the workload; (c) the number of positions in a particular grade is not in excess of that necessary to perform the work; and (d) each person assigned to a particular position is well qualified to do the work.

3.9 Inspectors in charge, supervising inspectors and others, such as veterinary meat inspectors having supervisory responsibilities, must be familiar with the rating system which is the official mechanism for evaluating and recording employee performance. They should remember that a supervisor's efficiency is measured to a very considerable degree by his ability to promote greater efficiency in the group he supervises and to develop the personnel under his direction.

The employee has a right to expect constructive criticism and suggestions for improvement. The time to let an employee know how he is doing is when he makes a mistake or does a poor job, or when he turns in an average, outstanding, or praiseworthy performance. An occasional discussion between supervisor and employee should improve relationships and overcome deficiencies in the employee's performance.

3.10 Mail sent to the Washington office of the Meat Inspection Division should be addressed, "Meat Inspection Division, Bureau of Animal Industry, United States Department of Agriculture, Washington 25, D. C." Mail may be addressed to the specific section when the subject matter pertains to certain section responsibilities. Envelopes containing M. I. Labels, M. I. Forms, and M. I. Laboratory Forms should be marked accordingly and should not contain other mail with the exception of communications pertaining directly to the labels or forms. Use one envelope for as many pieces of routine mail of the same class as possible. Related material should be forwarded together but paper clips and staples should not be used unless they can be folded within several thicknesses of paper.

3.11 Packages sent through the mails should be carefully prepared and addressed. Special attention should be given to packages containing specimens of diseased material and dangerous chemicals. Pay strict attention to the applicable postal laws and regulations. The contents of packages should carry identifying information to assure proper handling at destination. If there is a communication having reference to the contents of the package, this fact should be noted on the accompanying form or letter.

3.12 Telegraph and long-distance telephone expenses should be kept to a minimum consistent with good business management. When a telegram or telephone call is at the insistence or for the convenience of the official establishment or other interested party, arrangements should be made to have such party bear the cost. This applies also to return calls or telegrams which the Washington office is requested to send.

#### PART 4—APPLICATIONS FOR INSPECTIONS OR EXEMPTION: RETAIL BUTCHERS, RETAIL DEALERS, AND FARMERS

4.1 Applications for inspection are made on Form M. I. 401. The application should be forwarded in duplicate to

the Washington office, and if approved and inspection is granted, one copy will be returned to the inspector in charge for his files.

4.2 The original of the application for a certificate of exemption from inspection should be forwarded through the office of the inspector in charge to the Washington office. The application is made on Form M. I. 417-3, and the comments of the inspector in charge regarding the business of the applicant and the suitability of the applicant's plant are made on Form M. I. 417-2, supplemented if necessary by letter from the inspector in charge. Here again it is desired to stress the importance of the comments and recommendations by the inspector in charge.

4.3 (a) To obtain a certificate of exemption from Federal meat inspection, which will permit the holder thereof to ship or transport interstate meat and meat food products not bearing the mark of Federal inspection, it is necessary that the applicant be a "retail butcher" or a "retail dealer" as defined in the Meat Inspection Act. This means that insofar as his meat business is concerned he is engaged Chiefly in selling meat or meat products to Consumers Only. It is also necessary that he meet applicable regulatory requirements.

(b) A certificate of exemption authorizes a "retail butcher" or a "retail dealer" to ship or transport interstate each week to Consumers and Meat Retailers—but not to wholesalers—dressed carcasses or fresh meat therefrom not bearing the mark of Federal inspection in an amount not in excess of that stated in the Meat Inspection Act. It also authorizes him to ship or transport to Consumers Only product other than fresh meat; that is, meat and meat food products which have been salted, cured, canned, prepared as sausage, lard, or other meat food products not bearing the mark of Federal meat inspection. By "consumers" is meant families, hotels, restaurants, clubs, and the like, who utilized the meat or product in the preparation of meals or lunches on their premises.

(c) If the applicant disposes of meat food products of a kind likely to be eaten without cooking in the home or other place of consumption and which contain pork muscle tissue, it is necessary that the product, or the pork muscle ingredient thereof, be treated to destroy possible live trichinae, in accordance with one of the methods prescribed in section 18.10 of the Federal meat inspection regulations. It will also be

necessary that his place meet the sanitary requirements set out in section 8.3.

(d) No nuisance is allowed on the premises of an exempted establishment, such as fly breeding places, rat infestation, cockroach infestation, rubbish heaps, decomposing animal material, polluted water supply, insanitary drainage disposal, leaking floors, and the like. These requirements are included in the printed matter at the bottom of the application, and signing the application constitutes an agreement to comply with the regulations.

(e) Horse meat or a horse-meat product may not be prepared, handled, or stored in an establishment operating under a certificate of exemption from inspection.

4.4 The application should be made out in the exact name desired on the certificate of exemption. On the bottom of the reverse side of the application, the applicant should give the location of his place of business; also, the mailing address if it is different from the location.

4.5 Nonfederally inspected so-called chip steaks and hamburger are considered meat food products and as such can move in interstate commerce to consumers only under a certificate of exemption. They are not considered fresh meat.

4.6 All establishments operating under a certificate of exemption in a locality where a Division inspector is regularly assigned for duty should be properly listed by the inspector in charge. The exempted establishments located within the confines of a station or substation should be visited once every 6 months for the purpose of ascertaining any change in the character or the volume of their business which might influence their status or classification, and of determining that acceptable sanitary practices are being followed and that the regulations are being complied with in all applicable respects. Failure to comply with the regulations, and any change in firm name or location, should be promptly reported. Exemption certificates which are no longer required by holders thereof should be recovered and forwarded to the Washington office with appropriate comments.

4.7 Whenever a new application for inspection or for a certificate of exemption from inspection is made necessary by reason of a change of ownership, change of name, change in form of organization, or change in location, the effective date of the change should be specified, either on the application or in an accompanying letter. An application for Fed-

eral meat inspection or exemption from inspection and the grant of inspection and issuance of a certificate of exemption serve, among other things, to identify the party which is to be held responsible for the maintenance of satisfactory conditions and compliance with the meat inspection regulations at the establishment. Accordingly, it is essential that a change in ownership be recorded at the Washington office as soon as practicable. The management of the establishment or the inspector in charge may inform the Washington meat inspection office of any change in this connection.

As a guide it seems desirable that the three usual types of parties involved in grants of inspection or exemption therefrom be considered, namely, an individual, a partnership, or a corporation. When the business of an individual is purchased or otherwise transferred to another party, it involves such change in management as calls for a new application by the new management. When there is a change in partnership involving any of the partners, the result is a new partnership, and a new application is indicated. So long as a corporation as originally incorporated continues in control of an establishment, changes in the ownership of the shares of the corporation or a change of officers do not effect a change in the identity of the party (the corporation) in control of the establishment, and a new application is not necessary. If a new corporation is formed to take the place of the one to which inspection is granted, or if the business of an individual or a partnership is taken over by a corporation, or if a corporation is liquidated and the assets are taken over by an individual, a partnership, or another corporation, a new application is required.

The control of the establishment, as mentioned above, has reference to the control of the business on the premises without reference to the ownership of the premises, which may be vested in another party altogether, in which case the party controlling the business at the establishment usually exercises authority over the premises by virtue of a lease from the owner.

When there is to be a change in the ownership at an establishment such as requires a new application for inspection, it should be accompanied with a request from the management holding the current grant for withdrawal of inspection which is in its name. The date on which the transfer is to take effect should be given.

4.8 Information giving the name of each tenant operating in an official establishment, the scope of his operations, and a description of the part of the premises which he occupies shall be forwarded in writing by a responsible official of the firm to which inspection has been granted, through the office of the inspector in charge to the Washington office. Information covering changes with respect to the status of such tenants should also be forwarded in a like manner as may be necessary. The owner or operator of the official establishment holding the grant of inspection is responsible for all operations in the establishment, including those of the tenant, insofar as they affect the maintenance of inspection.

4.9 Whenever any drawings showing proposed remodeling or new construction at an official establishment are presented for approval in accordance with section 4.2 of the regulations, they should be forwarded through the office of the inspector in charge. He should examine the proposal carefully to determine whether it is fully illustrated with sufficient information to permit a proper evaluation of the proposal and to determine compliance with inspection requirements. In this connection full use should be made of the sample drawings and specifications contained in the booklet, *Information for Applicants for Federal Meat Inspection*. If changes are needed, the inspector in charge should endeavor to have them made before sending the drawings to Washington. If these changes cannot be agreed upon locally, the inspector in charge should forward the drawings to Washington with his comment and recommendations. In the event drawings are received without such information from the inspector in charge, they may be returned to him to be resubmitted in the manner outlined above. If the drawings amend or supersede previously approved drawings, the sheet and/or job number and the date of approval should be given in the letter of transmittal.

4.10 Approved drawings which are 5 years old, for plants in which inspection has not been inaugurated, are deemed out of date. The inspector in charge should ask the owners for a letter relative to the disposition to be made of the drawings (return or destruction). A copy of the reply should be relayed to the Washington office. If the drawings are to be returned, this may be done without further instructions from Washington after obliteration of the marks of approval.

This same procedure should be applied to drawings that have been on file 5 years after withdrawal of inspection.

4.11 Inspectors in charge should review blueprints at least yearly to make certain that only active sets are maintained. When projects have been completed, the Washington office should be notified promptly and also when approved drawings are superseded, the superseded drawings should be removed from the files and destroyed.

4.12 When blueprint files contain numerous paster drawings, it is in order for the inspector in charge to request the establishment to provide blueprints of drawings incorporating all the information contained in the various paster drawings so that the old drawings may be removed from the files.

4.13 When projects have been abandoned, the action indicated for projects 5 years old should be taken immediately.

## PART 5—OFFICIAL NUMBERS AND INAUGURATION OF INSPECTION

5.1 Grants of inspection are forwarded to the inspector in charge rather than to the owner or operator of the establishment. The inspector in charge or one of his subordinates should hand the grant of inspection to a responsible official of the establishment at the time inspection is inaugurated. The inspector in charge should not inaugurate inspection until the requirements of section 5.3 of the regulations have been complied with.

5.2 (a) Inspectors in charge should report to the Washington office by letter official establishments at which no meat or meat food product is being prepared for any one of the following:

- (1) Transportation in interstate or foreign commerce.
- (2) Shipment to other official establishments.
- (3) Sale to governmental agencies.

5.3 An inspector in charge should also furnish a separate report for each establishment which may suspend operations or become inoperative, stating the reasons, if ascertainable, for not operating, and the prospect of resumption of operations. Included in the report should be the disposition of personnel affected by the change in operations. Some official establishments suspend operations requiring Federal meat inspection during the summer months and engage in canning fruits and vegetables. Others may engage in the

preparation of non-meat foods or experience inactive periods or periods of reduced operations. Inspectors in charge should take full advantage of such opportunities to use up annual leave, thereby reducing to a minimum absences during the busy fall and winter months.

#### PART 6—ASSIGNMENT OF DIVISION EMPLOYEES

6.1 Many times it is important to those in the Washington office to know whether inspectors in charge are in a duty status or on annual leave. This applies also when an inspector in charge is absent on extended sick leave. At many of the smaller stations, leave relief is furnished from a larger station and the periods of annual leave are arranged for between the relieving station and the inspector in charge requesting leave. We do not want to disturb this method of arranging leave. An inspector in charge should notify the Washington office in advance when he anticipates taking leave. He should allow time enough so that area directors may have this information in planning field visits and for several other purposes. He should also furnish the name of the person designated as acting inspector in charge. This is not intended to interfere with emergency leave when it is not possible to give advance notice. If the inspector in charge has an extended illness and is not able to report, the relief inspector should notify the Washington office, giving any pertinent information that can be obtained.

6.2 The official badge should be worn over the left breast on the outer clothing of each employee assigned to ante mortem inspection, post mortem inspection, and processing detail while in the performance of such duties.

#### PART 7—FACILITIES FOR INSPECTION

7.1 The question of "Due Notice" to the inspector in charge regarding shipment of product from an official establishment must be worked out locally according to the needs of the establishment as well as of the inspection service. When it is known that the operating practices at an establishment meet acceptable standards relating to the protection of product from contamination, the inspector in charge may permit shipping and receiving of U. S. inspected and passed product during hours when an inspector is not on duty, subject to occasional unannounced checks to observe whether

standard practices are being followed. Incident to such shipping, it is usual to permit some breaking of carcasses into quarters or primal cuts each bearing the mark of inspection. Unmarked product should be packaged and labels bearing the marks of inspection should be applied to the unmarked product only while an inspector is on duty although the product so prepared may be shipped after the regular hours of inspection.

7.2 In connection with section 7.4 of the regulations, the following days have been administratively determined as holidays: New Year's Day, Washington's Birthday, Memorial Day, Independence Day, Labor Day, Armistice Day, Thanksgiving Day, and Christmas. Notice of other holidays will be given from time to time.

7.3 (a) Questions have arisen from time to time concerning assignment of inspectors when the requirements for inspection extend over a period of time in excess of 8 hours. It is realized that in most cases the volume of operations does not remain constant throughout any given period of time. Obviously, the inspection requirement has a direct relation to the volume and kind of operations which require inspection supervision.

(b) It is the responsibility of the inspector in charge to so utilize the inspectors assigned to his station as to most effectively provide supervision depending on the kind and volume of operations conducted at any particular time.

(c) Staggering the hours of inspectors is a proper procedure to be followed by an inspector in charge to effectively cover his inspection responsibility. However, where an inspection responsibility requires the assignment of more than one inspector and there is no change in the inspection responsibility over a period beyond 8 hours, there should be no change in the number of inspectors assigned to cover such an operation at any time during the entire period.

(d) The hours of duty for inspectors should be determined by the inspector in charge on the basis of the operating needs of the station to perform in the most efficient manner the duties required by current plant operations. Decisions with respect to overtime services shall be handled precisely as though the payment for overtime services were made entirely from public funds. Each inspector who is required to work overtime should be justly compensated for such work. On the other hand, it is the duty and responsibility of each

employee of the Division to see that time records accurately represent hours of duty and that there are no unnecessary overtime charges. The recording of an employee's daily hours of duty should not be influenced by practices followed by employees of official establishments who may be operating under contracts with the employer which specify conditions of employment which are not applicable to employees of this Division.

7.4 Time reasonably employed by inspectors in making out reports connected with post mortem examination may, when involving overtime work, be compensated for on an overtime basis. Such overtime work is part of the inspection service for which the official establishment shall pay the Secretary of Agriculture in accordance with section 7.4 of the regulations. No overtime compensation is paid for work involving less than 15 minutes.

7.5 Inspectors in charge and others with supervisory responsibility are expected to advise Division employees under their supervision in matters relative to personal safety and the control and prevention of accidents. It is not expected that Division employees will initiate safety programs involving the employees of official establishments, but Division employees in supervisory capacities should include attention to safety factors when giving advice to establishments concerning plant facilities.

7.6 Information relative to details of types of equipment and facilities for the sanitary conduct of operations and efficient performance of inspection should be obtained from the pamphlet, "Information for Applicants for Federal Meat Inspection."

## PART 8—SANITATION

8.1 As just mentioned, reference should be made to the booklet, "Information for Applicants for Federal Meat Inspection," concerning sanitary construction and equipment.

8.2 The water supply at official establishments has come in for its share of attention in connection with over-all sanitary controls. Before the water supply is accepted incident to granting inspection at an establishment, full consideration is given to its source, the distribution system within the plant, and accepted standards as used by laboratories in testing water samples.

In cases where any establishment is permitted to use non-potable water for certain purposes, its use must be surrounded by adequate safeguards to make certain that it cannot possibly come in contact with edible product, or pollute the potable water supply.

Measures to avoid the possible contamination of the potable water supply are not complete unless full attention is given to the possibility of back-siphonage into the potable water system. To assure against this form of contamination, constant vigilance in connection with equipment installations is the only safeguard.

Inspectors in charge are expected to take such action as may be necessary to assure that only potable water from an approved supply is used in edible products departments at establishments, and in areaways connected with such departments.

8.3 (a) Materials which have been accepted for use in official establishments for general cleaning:

(1) Alkaline cleaners:

Sodium carbonate (soda ash, sal soda).

Sodium hydroxide (caustic soda, sodium hydrate).

Sodium metasilicate.

Trisodium phosphate.

Sodium hexametaphosphate

Tetrasodium pyrophosphate.

Soap.

Lime.

Detergents for use in official establishments should be restricted to those which have been passed by the meat inspection laboratory. Soaps that are heavily perfumed and strong smelling disinfectants or deodorizers are not permitted. Only approved liquid soap is suitable for use in slaughtering and other meat handling departments. Other soap approved by the meat inspection laboratory may be used in dressing rooms.

(2) Special agents:

Sodium hypochlorite.

Chloramine T.

Quaternary ammonium compounds.

Hydrogen peroxide.

Harmless synthetic wetting agents.

Aqueous solutions of special agents may be used as sanitizing agents and mold inhibitors on equipment, floors, walls, and ceilings of edible product departments of official establishments in accordance with the following:

Solutions of these compounds may be used on edible product equipment and on floors, walls, and ceilings only (a) after the usual cleaning operations, and (b) after removal of all meat from the room or compartment unless it is effectively protected from contact with the solution. The application of such sanitizing agents must not be used as a substitute for thorough and effective cleaning. Residues must be removed from edible product equipment by thorough rinsing with clean water before the equipment is again used for handling product. It will not be required, however, that the residues of the compounds be washed from floors, walls, and ceilings unless, in the judgment of the inspector in charge, the presence of such residues is objectionable.

The strength of the solution of quaternary ammonium compounds customarily used does not exceed 1 ounce of the 10-percent aqueous solution, or one-tenth ounce of the dry chemical, to 4 gallons of water. Caution should be exercised to avoid bringing the concentrated solution or the dry chemical into contact with the eyes or nasal passages because of their extremely irritating effect on mucous membranes. Solutions of sodium hypochlorite and chloramine customarily used do not contain more than one-half of 1 percent available chlorine (5,000 parts per million).

(3) Acid cleaners for use in removing corrosion and rust (not to be used in departments where exposed product is handled) :

Sodium bisulfate.

Phosphoric acid.

Hydrochloric acid (muriatic acid).

Lactic acid and other harmless organic acids.

(b) Nonpermitted materials:

Sulfites.

Oxalates.

Fluorides.

Hydroxyacetic acid (glycolic).

Borates in excess of 5 percent of the detergent.

Detergents unsuitable for use because of strong odor.

Any poisonous or deleterious substance.

8.4 The elimination and destruction of vermin in and around meat packing plants is vital to the maintenance of good sanitation. In combating any pest, two principles should always be followed: (a) Prevent their breeding, and (b) prevent their entrance into establishments. In nearly all cases the owners of adjoining properties and the local health authorities will be glad to cooperate in the destruction of vermin and in developing a program for vermin control. The management should endeavor to obtain such cooperation. Any place that will afford food, water, and a hiding place is a potential breeding place for vermin. The most common of such places are manure piles, trash piles, garbage dumps, accumulations of paunch and stomach contents, and hog hair. Regulations do not permit such accumulations on the premises of official establishments. The cooperation of the local health authorities should be solicited by the management in eliminating such breeding places from the vicinity of meat packing plants.

Buildings and equipment of a kind that harbor vermin should be repaired or replaced so as to eliminate all breeding and hiding places. Walls, floors, and ceilings which have been tunneled by rodents should be replaced with vermin-proof material, such as cement or brick. Tunnels may be blocked with heavy hardware cloth, glass, metal, or other verminproof material. Stone and brick walls should have the joints pointed up flush and smooth, and all cracks, crevices, and openings around pipes, etc., should be sealed tight. Wooden walls, ceilings, and partitions should be of tight-fitting material which will not permit the entrance or hiding of roaches and other vermin. Floor drain strainers should be in good repair and should remain in place so as to prevent the entrance of rats through drainage lines. Dressing rooms and lunch rooms should be of such character and so equipped and maintained as to eliminate any breeding or hiding places. Lockers should be examined regularly by the management and inspectors to see that they are kept clean and free from vermin. Overcrowding (more than one person to a locker) should not be permitted, since it is difficult to keep overcrowded lockers clean and free from roaches. Dry storage rooms should be kept neat and clean and the product stored should be so arranged that the room can be kept clean and free from harbors for vermin. It is desirable for the stored

material to be arranged so that as the supplies are moved the area can be thoroughly cleaned. Most dry stores can be placed on racks having a clearance of at least 12 inches from the floor and so arranged that the floor beneath the racks can be readily cleaned. If racks are not used, the dry stores should be closely piled so as to eliminate any possibility of runways or harbors for rodents. All openings (doors, windows, ventilators, skylights, and other openings) which may admit rodents, birds, flies and other insects should be effectively screened and the screen should be kept closed and in good repair. Fly traps when used should be so located that they will not attract flies to doorways where they may enter the buildings but should be some distance from such doorways.

When vermin do gain entrance to official establishments in spite of vigorous attempts to keep them out, certain eradication methods are permitted. When such methods are necessary, it is an indication that the preventive measures just mentioned have not been entirely successful and the management and inspectors should determine where they have failed and act to prevent a recurrence. It takes ingenuity to cope with all of the various kinds of vermin. The goal of complete eradication of vermin in official establishments is definitely possible and this goal should be attained.

8.5 The following is a recapitulation of permitted methods for the control of vermin by the use of chemicals:

#### (a) Fumigants

(1) Hydrocyanic acid gas: Fumigation with this gas is very effective for all types of vermin. Since this gas is extremely poisonous to man as well as to vermin, permission for its use must first be obtained from the inspector in charge and a competent, experienced person should be placed in direct charge of the operations. Certain foods have been found to absorb the gas; therefore, when foods other than meat are to be exposed to the gas, prior permission for the fumigation should be obtained from the local health authorities. Exposed meats or packaged meats need not be removed from the rooms being fumigated. After fumigation the rooms should be well ventilated before inspectors or workmen enter the rooms. Ventilation must also be sufficient to assure complete removal of the gas from the surface of food products. Hydrocyanic acid gas may also be employed to

eradicate mites, skippers, ham beetles, and the like from infested hams and like products. Follow this by removal and condemnation of infested meat.

When liquid hydrocyanic acid is used, the equipment for releasing the gas should be so constructed and controlled as to positively prevent any of the liquid hydrocyanic acid from contaminating any product, and only the gas should be permitted to escape from the fumigating equipment.

(2) Methyl bromide gas: Fumigation with this gas is permitted on the same basis and with the same restrictions as were set forth for hydrocyanic acid gas.

#### (b) Insect Sprays

(1) Kerosene solutions of pyrethrum extracts, rotenone, organic thiocyanates or lethanes: These substances and such others as may be subsequently approved by the Chief of Division may be used as sprays for the elimination of roaches, flies, and other insects, provided exposed meats are first removed and the premises cleaned by thorough washing after the completion of the operations. Warning: Sprays containing organic thiocyanates (lethane, thanite, etc.) are quite toxic to animals and man and when absorbed through the skin, ingested, or inhaled may cause serious illness. It is therefore considered wise, especially for employees regularly engaged in this work, to wear properly designed masks to prevent inhaling the spray and to wear clothing which will prevent contact of the chemical with the skin.

(2) The residual action of DDT is usually effective against flies, and the use of this substance around the outer premises and inedible products departments has been satisfactory. A liberal application of DDT preparation on fences, the walls of scale houses, inedible products loading docks, boiler rooms, and the like, affords opportunity for flies attracted to the establishment to come in contact with the insecticide and be killed before they can enter the edible products department. Fresh solutions give best results.

By contrast with this satisfactory use of DDT it has been found that its application to walls, ceilings, and equipment in rooms where exposed meat or product is handled leaves a deposit of insecticide which cannot be readily removed and which continues to act rather slowly against flies that gain access to the room. The result is that many of the flies are overcome while operations are in progress and fall into the

product. As the action of the insecticide is continuous, there is no practicable way in which the exposed product can be protected from contamination with dead flies. Therefore, it has become necessary to limit the use of DDT to places where exposed meat is not handled.

(3) So-called knockdown sprays containing pyrethrum extract, etc., may be used in places where exposed meat is to be handled according to the restrictions outlined above. As these insecticides act very quickly, it is practicable to kill all the flies in the room and with a minimum of labor wash down the excess insecticide and any flies that have been killed before exposed meat is brought into the room. This use of the knockdown sprays, in addition to the application of DDT preparations in the manner already outlined, should control flies on premises that are kept clean and free of fly-breeding places.

(4) Deodorized kerosene solutions of pyrethrins or allethrin or a combination of the two with piperonyl butoxide containing not more than 1 percent of piperonyl butoxide (butyl carbitol, 6-propyl piperonyl ether) with or without other approved insecticides may be used in the form of an aerosol in all departments, in accordance with the restrictions applicable to pyrethrum extracts.

(5) Solutions containing more than 1 percent of piperonyl butoxide and solutions of chlordane, lindane (gamma isomer of benzene hexachloride), and methoxychlor, with or without other approved insecticides, may be used with the limitation applicable to DDT, that is, in places outside of edible products departments.

(6) Allethrin (allyl homolog of cinerin I) is acceptable on the same basis as pyrethrin, that is, in deodorized kerosene solution or other approved carrier.

(7) N-propyl isome (di-n-propyl maleate isosafrole condensate) is acceptable on the same basis as piperonyl butoxide.

(8) N-octyl dicycloheptene dicarboximide (Octacide 264, Van Dyke 264) is acceptable on the same basis as piperonyl butoxide.

### (c) Insect Powders

(1) Any of the dry insecticidal compounds listed above when mixed with dry inert material are acceptable for use as an insect powder in accordance with the restrictions applicable to the same insecticide when used in insect sprays.

(2) Sodium fluoride, powdered pyrethrum, derris and cube roots, borax and boric acid, and powders containing organic thiocyanates or DDT in an inert base: These substances may be used for the elimination of roaches under the same restrictions governing the use of sprays. Sodium fluoride powder shall be definitely colored blue or green.

(d) Rodent Baits

(1) Barium carbonate: Baits containing barium carbonate must be solid and sufficiently hard that they cannot be broken up and scattered about, or must be soft and placed in a dish or other receptacle, protected by a box or cage provided with openings sufficiently large for rats to enter but not large enough to permit removal of the dish. Baits shall not be placed in edible products departments until after operations have been ended for the day. Strict account must be kept of the location and number of baits set out. All uneaten baits must be gathered up and destroyed before operations are begun the next day. Operation shall not be permitted until all baits have been gathered up or accounted for. Baits must not be placed in dry salt cellars. They may be placed in other departments containing exposed meats, but care must be taken that they are so placed as to prevent contamination of the meat. The entire supply of barium carbonate and prepared baits must be kept in a safe place designated by the inspector in charge. The use of this poison, including the preparation and placing of baits, must be under the direct supervision of a Division inspector. No condition which may be a source of danger to human health or which is not consistent with proper sanitation or inspection should be permitted to develop.

(2) Red squill: This substance mixed with proper bait is highly toxic to rats. Although comparatively nontoxic to larger animals, it must be used under the same restrictions as barium carbonate.

(3) Antu (alphanaphthylthiourea): Antu is permitted to be used in edible products departments in accordance with the instructions for barium carbonate and red squill. Extensive experimentation with Antu in official establishments and elsewhere has shown this rodenticide to be an effective agent for killing the common gray-brown Norway rat, and it is apparently of low toxicity to man. The Norway rat is usually the only variety of rat found in meat-packing plants,

except for a few places in the southern part of the United States.

The disadvantages of this chemical are its comparative nontoxicity for other types of rats and its property of imparting a tolerance to rats which eat less than a killing dose. The development of tolerance to this poison by Norway rats is so rapid that Antu cannot be used effectively in the same locality at intervals of less than a month. If application of a rodenticide is necessary within this interval, the use of red squill or barium carbonate is recommended.

Antu is a gray powder insoluble in water. It kills rats by causing an accumulation of a large volume of fluid in the organs of the thoracic cavity. Death usually occurs in 12 to 48 hours.

(4) Rodent baits composed of warfarin (3-(alpha-acetylbenzyl)-4-hydroxycoumarin) (compound 42) and corn meal or other acceptable foodstuff may be used on the same basis as red squill. Bait composed of foodstuff and warfarin, red squill, or Antu may be left in rooms containing exposed meat provided the layout has been approved by the inspector in charge and the bait is finely divided and is contained in substantial locked boxes fixed to the floor and so constructed as to prevent removal of the bait from the outside. Warfarin produces internal hemorrhages in rodents and other warm-blooded animals and must be eaten over a period of 4 to 10 days to produce a lethal effect. The physiological action of this chemical is similar to that of the dicumarol widely used in medicine as an anticoagulant for blood, although warfarin produces a considerably greater effect than does dicumarol.

8.6 All preparations intended for use in an official establishment for the extermination of vermin, with the exception of barium carbonate, sodium fluoride, and hydrocyanic acid, should be submitted to the Washington meat inspection laboratory for approval before use.

8.7 Storage compartments of "snow-ice," "flake-ice," "pac-ice," and similar equipment should be lined with stainless steel or other rust-resisting metal. The metal should be of sufficient thickness to withstand repeated striking of a shovel without puncturing or perforating the lining. Suitable perforated, rust-resisting, and removable metal drainage plates should be provided in the bottom of the ice storage compartment, and frequent attention should be given to these plates, the space underneath, and the draining line to assure

their cleanliness. Some of the equipment used for the production of various forms of flaked ice is so constructed that the water resulting from the melted ice is collected in a space below the ice storage compartment. Such water may not be used for the production of ice nor should it be permitted to find its way into the potable water lines or supply. The drainage line from the bottom of such equipment should be so installed that the water resulting from the melted ice is directed to the drainage system without flowing over the floor. There is no objection, of course, to prechilling the water intended for the manufacture of ice by circulating it in closed coils submerged in the cold water beneath the storage compartment.

8.8 Division employees must not smoke while on duty or while in rooms where meat or product is prepared or handled. Establishment employees must not be permitted to smoke while working with exposed product. If the management of the establishment has restrictions pertaining to smoking, such requirements shall also be observed by Division employees.

8.9 Spitting on the floor should be vigorously discouraged.

8.10 Fine wire brushes or steel wool shall not be used on product, or on equipment which will come in contact with product, because of the danger of contamination of the product with fine particles of steel.

8.11 Equipment acceptable to the inspector in charge should be provided wherever necessary in coolers, shipping rooms, cutting rooms, and the like for receiving trolleys, gambrel sticks, and smoke sticks for transfer to a suitably equipped place for cleaning before reuse.

8.12 The use of magnetic traps has demonstrated that there is significant contamination of meat with particles of iron from various sources. Samples of iron particles removed from chopped meat products by magnetic traps consist of nails, pieces of wire, pieces of flat staples of the type used to close fiber boxes, and miscellaneous small pieces of metal including bits of broken bearings, grinder plates, and washers. Therefore, the importance of constant vigilance and adequate inspection procedures to preclude the contamination of meat by foreign materials during its handling and processing must be emphasized. The magnetic trap is, of course, no substitute for such precautions.

8.13 The following possible sources of contamination are given to aid inspectors in carrying out their responsibility to prevent the contamination of product:

(a) The edges of shovels used in handling product should be ground as often as may be necessary to prevent the rolling edges from crumbling into product. Cast alloy shovels made of the softer metals require close attention.

(b) The staples from metal stitching machines represent a dangerous source of contamination. The operation of the machines near open containers of product should not be permitted. Metal-stapled containers and wire-bound boxes of product should be opened with great care.

(c) Metal tag fasteners and wood and metal skewers should be completely removed from carcasses prior to cutting and boning.

(d) Metal trucks and other equipment that have been repaired or altered by welding should be carefully examined to see that they are free from metal beads and pieces of slag before being placed in use. Equipment having poor welds from which particles of metal may become loosened and enter product should be rejected.

(e) Care should be exercised in opening slack barrels and other containers closed with nails to see that nails and wood splinters do not enter the product.

(f) Attaching paper or burlap barrel covers by means of small staples is not permitted.

(g) Worn can openers, metal cut by friction, broken or worn parts of equipment, wire used to suspend overhead equipment, loose hooks on cooler racks, metal strapping from fiber containers, and broken wire from bacon hangers and belly spreaders are all sources of metal contamination which should be given careful attention.

(h) Use of containers or equipment made of enamelware is not acceptable for any purpose in connection with processing of product.

(i) Unprotected light bulbs should not be suspended directly over choppers, grinders, mixers, and similar equipment. Burned-out light bulbs should be placed in rubbish containers immediately on removal from the electric fixture. Special care should be given to the disposal of fluorescent tubes, which may contain a poisonous gas. Such tubes should not be broken in an edible products department of the establishment. Milk, beverage, and other glass bottles should not

be permitted in processing departments. Broken or cracked window panes should be repaired promptly.

(j) Care should be taken that all scaling paint, dust, and flaking rust are scraped from overhead structures in edible products departments. The handling or storage of products in areas where condensation is forming on overhead structures and dropping on the product should not be permitted. Condensation can be effectively controlled by circulation of heated air in nonrefrigerated rooms. In coolers, insulation of walls or ceilings, or the application of heat by means of very small steam lines near the ceiling, can control condensation without seriously interfering with refrigeration.

(k) Walls or posts constructed of masonry materials and which are not protected by suitable guard rails may be bumped or scraped by trucks or other containers and thus contaminate product.

(l) All equipment in which lubricating grease or oil is used should be examined carefully to make sure that there is no possibility that the lubricating material may get into the product. Water forced under a linking machine becomes contaminated with the heavy lubricating machine grease which has dropped onto the table from the working parts of the machine. To prevent contamination of sausage by this grease and water combination, the linking machine may be placed in a stainless steel pan at least 2 inches deep, the depth of 2 inches being necessary to prevent the pan from filling with water when the layers of sausage are moved forward. Inspectors should observe carefully the operation of sausage-linking machines. If the possibility of contamination of product by lubricants exists, the establishment should be required to take suitable corrective measures without delay. The use of the pan as suggested appears to be one acceptable method of eliminating this type of contamination.

(m) The arrangement of the sprays in Jourdan-type cookers may be such that water strikes the roller assembly of sausage cages or smoke trees and washes grease or oil down onto the product and into the water reservoir at the bottom. The sprays may be lowered, or a splash shield may be placed on both sides of the rail and extended down from the top of the cabinet a sufficient distance to prevent the rollers from being sprayed with water.

(n) Carcass shroud cloths should be thoroughly rinsed following washing to assure the removal of all soap or detergent compound.

(o) Inspectors should assure themselves that containers and coverings for product, including metal lard drums which may have a coating on their inner surface, are acceptable for use. Slack barrels and similar containers should be carefully examined for wood splinters and lined with suitable material to avoid contamination with splinters. When paper is used to line containers, it should be of such quality that it will not disintegrate when in contact with meat and juices. All paper adhering to the outer surface of frozen blocks of meat should be removed before the blocks are cut.

(p) In opening burlap- or muslin-covered slack barrels care should be taken to completely remove the cloth covering before puncturing the protective paper covering under the cloth.

(q) Cloth, paper, or other containers of meat products or of ingredients such as sugar or spice should be dumped in such a manner that lint or dirt on the outer surface shall not contaminate the product.

(r) The wearing of badges, identification cards, campaign buttons, and similar articles on outer clothing by persons who handle products should be discouraged. However, similar articles necessarily worn must be so attached that their accidental inclusion in product will be definitely precluded.

(s) Frequent examination must be made of multiple-needle pickle-injecting equipment. When a needle is missing from the device, a diligent search must be made until the broken needle is located or accounted for.

(t) The pusher bar of some frozen meat choppers feeds frozen blocks of meat to the chopping blade. There is a space of a quarter inch or more between the pusher bar and the bed of the chopper. During the day's operation, particles of meat are picked up and retained in this space. Customary washing and steaming does not remove these particles completely. The pusher bar should be removed at the close of a day's operation and thoroughly cleaned. Since both the pusher bar and chopper bed are usually castings and susceptible of retaining odors, the pusher bar should be left unassembled and allowed to air overnight.

(u) The hollow aluminum emptying plug in some silent cutters has a pan in the bottom and is held in place with

small stove bolts seated in the body of the plug. At times, these become loose and disappear. Continued use of the chopper causes the meat juices and particles of meat to get into the plug proper and become very unsanitary. The pan can be removed leaving the opening, which can then be properly cleaned. The packing nut at the top has a gasket and cap to keep grease out of products. To make this packing nut more secure, it is suggested that cap screws be used, and the thread ends drilled permitting them to be held in place by a wire, thus eliminating any chance for metal to get into meat products.

(v) In some elevator shafts moisture from the threshold of the floor above frequently falls into the trucks of meat being moved on or off the elevator at the lower levels. A method devised to eliminate this condition has proved very satisfactory. A channel is first cut into the vertical face of the floor support pitched to the corner of the shaft. Then a gutter of heavy steel is attached in the opening with lag screws, and cemented in place. This gutter, being open, can be readily cleaned. It conveys all moisture to a pipe in the corner of the shaft which discharges into the drain in the pit.

(w) The stainless steel strips on the base of some bacon-slicing machines do not fit tightly, and some fat and meat juices work their way under the strips and become sour or rancid. These strips can be removed and the area under them cleaned. The strips can then be welded to the base with a stainless steel weld which is ground smooth and polished. Also the guide rod for the meat holder on some bacon-slicing machines has a recessed area at one end which accumulates a certain amount of fat and grease. The guide rod should be removed as often as necessary to maintain proper sanitation, and the recessed area should be properly cleaned daily.

8.14 Cutting and trimming boards should be as small as is practical for the purpose. Such boards should be kept smoothly planed, and removed daily and cleaned on all surfaces.

8.15 Sawdust should not be used on benches or equipment where it may contact product.

8.16 Properly equipped tables, sprays, etc., should be furnished wherever necessary for cleaning product that has accidentally become soiled.

8.17 It has been reported that reconditioned second-hand wooden containers have been used at certain stations. Such containers cannot be given the inspection necessary to determine whether they are fit for use, as contemplated in paragraph 8.12 (a) of the meat inspection regulations. Wooden containers are frequently used in industry for various chemicals such as insecticides, acids, and alkalis, some of which are highly poisonous. Containers previously used to hold food may contain decomposed material consisting largely of food-spoilage organisms and their dangerous toxins. Sometimes evidence of contamination with vermin excreta is also found in used containers. Since the complete removal of dangerous substances cannot be accomplished with certainty from containers made of porous material such as wood, containers of this type which show evidence of contamination should be rejected. Of course, second-hand containers of porous material which have been reconditioned prior to receipt at the establishment should not be accepted.

The satisfactory reconditioning of second-hand containers made of nonporous material such as steel drums, even though they have been previously used for nonfoods materials, is possible and can be permitted without prior inspection. However, inspectors should examine such containers very carefully when they are presented for use in an establishment to determine that the reconditioning has been effective. The entire inner surface of the container should be closely examined and special attention given to the seam between the bottom and sidewall. Inspectors should also make certain that the coating on the inner surface of any metal container is acceptable. This can be done by obtaining from the establishment the name of the lining material and the name and address of the firm which applied the coating and forwarding this information to the Laboratory Section of the Meat Inspection Division, Washington, D. C.

8.18 Vats that are to be double-decked should not be rolled along the floor after they are washed.

8.19 Paraffined paper cups have been used to close the bung hole of reclaimed or second-hand barrels and tierces to prevent the contamination of the interior. The usual experience is that the wooden bung stopper does not remain in place unless driven in tightly. When paraffined cups are inserted into the bung hole immediately after the barrels or tierces are cleaned and silicated, the containers may then

be sprayed or hand-painted without danger of contaminating the interior. They are also protected against dust, insects, etc. The cup remains securely in place and is easily removed when the container is to be filled.

8.20 All employees working in departments where exposed product is handled should wear head coverings to prevent hair from falling into the product.

8.21 Leather aprons, wrist guards, and the like used as safety devices for employees engaged in cutting or boning meat must be maintained in a clean and sanitary manner. To assist in maintaining leather aprons in satisfactory condition, a clean, washable cloth covering may be used over the apron.

8.22 Corrosion on galvanized metal equipment may be prevented by frequent thorough cleaning followed by a light application of colorless, odorless, paraffin oil. Equipment which is to come in contact with product should be washed before it is used, in order to remove excess oil.

8.23 Unnecessary pipes, wires, strings, and other material should be removed from edible product departments, and no trash should be allowed to accumulate.

8.24 Sausage-grinder plates of the so-called reversible type are constructed with removable bushings and sleeves. This permits the accumulation of a considerable amount of meat, fat, and meat juices on the inner surfaces of the various demountable parts during grinding operations. If not removed frequently, the accumulation of material becomes decomposed and foul-smelling. Therefore, it is required that the parts be completely demounted for cleaning daily.

The worm or feeder screw of most meat grinders is cast, and the center consists of a hollow core about 8 to 12 inches in length and 3 to 4 inches in diameter, depending on the size of the worm. In some instances the hollow core is filled with cement at the factory. It is very important that close examination be made of such equipment to detect any crack, flaw, or faulty construction that would result in an insanitary condition. There are cases where putrid material has accumulated in the core, having entered through small cracks in the screw.

8.25 Covers to clean-out openings of sausage-stuffing machines should be removed at frequent intervals and the interior of the stuffers examined to determine the need for cleaning. The frequency with which the covers are removed

and the interiors examined and cleaned depends upon the kind of product handled and whether the particular stuffer is used daily. Particular attention should be given to the condition of the interior of stuffers. If particles of meat, fat, liquids, and the like are found, this will indicate that the gasket is worn, defective, or improperly adjusted, and permits material to bypass the piston. When such a condition is found, the piston should be "pulled" in order that proper adjustment can be made and the gasket replaced if necessary.

The frequency with which pistons should be "pulled" will depend largely upon the condition found on the interior of the cylinder as observed through the clean-out openings and from the top when the piston is in the "Down," or loading, position. The kind and consistency of product for which the stuffer is used will have a bearing on the frequency of pulling the piston for thorough cleaning. Thus, a stuffer used for a more or less stiff and coarse product would not ordinarily need to have the piston pulled so often as a stuffer used for a soft or pastelike product, providing the gasket, piston, and cylinder walls are in good condition. When pistons are "pulled" they should be examined for (a) any appreciable degree of deterioration of the gaskets or any detached fragments that might find their way into product; (b) accumulation and possible decomposition of product beneath the gasket or in the space between the piston and the cylinder wall; and (c) any other insanitary condition that might be present. Attention should also be given to a possible accumulation of product beneath the overhanging edge of the safety ring bolted to the top of the cylinder. Pistons consisting of two (upper and lower) pieces should likewise be given attention at the time of their removal from the cylinder for determining whether any product or material has found its way into their interior.

When compressed air is used to operate a stuffer, an effective filter should be installed in the air intake so that only filtered air enters the compressor. The compressed air storage tank should be equipped with a drain so that accumulated oil and moisture can be frequently drained away. Water and oil traps should be installed in the air lines between the compressed air storage tank and the stuffer. It is desirable that the spent air be exhausted outside the building so that fine particles of oil and moisture do not permeate the air in the sausage-stuffing department.

8.26 Expellers used in rendering of edible products must be cleaned thoroughly following use. All parts of this equipment should be accessible for cleaning and inspection. To accomplish this, it has been found necessary to require removal of the plates forming the barrel around the press worm. Also, demounting or providing clean-out and inspection openings in the feeding mechanism has been found necessary.

## PART 9—ANTE MORTEM INSPECTION

9.1 It is expected that the management of the official establishment will make such provisions as are necessary to enable the inspector to perform an efficient ante mortem inspection of all animals on the day of slaughter. This includes furnishing competent help, adequate light, conveniences for inspection (properly arranged chutes and pens for segregating suspects and condemned animals), and thermometers for taking temperatures. Prompt action should be taken to make correction when any of these facilities are lacking.

9.2 Insofar as it is practical, animals should be inspected both while at rest and while in motion.

9.3 A reactor to the tuberculin test that has died otherwise than by slaughter or which is condemned on ante mortem inspection should be given, if possible, a post mortem examination in the inedible products department. The findings of the post mortem examination shall be reported to the Bureau field office and to the State livestock sanitary official of the State where the animals were tested.

9.4 The identification of tuberculin reactors should be accomplished with due care, which includes making a record of the reactor numbers directly from the metal tags.

9.5 When tags are missing from animals otherwise identified as reactors, accurate descriptions should be entered on all necessary reporting forms, including the estimated or known weight, presence or absence of brand marks on the jaw or otherwise, the presence or absence of horns, the breed, the color and markings, and the sex. This information will be useful to those responsible for tuberculosis testing.

9.6 Inspectors should caution against persistent or extreme carelessness in the handling of animals, which will result in injuries causing damage to their flesh. If after calling attention to unnecessary cruelty, the proper effort is not made to correct the faulty practices, inspectors in charge should

report the matter to the local authorities having jurisdiction and also inform the Washington office of the action taken. It is not expected that the inspector will personally stop practices which are alleged to constitute cruelty to animals. Having given the proper information to local officials charged with the enforcement of local statutes, he should take no action to preempt or to restrict the authority of such officials.

9.7 It is not expected that officially tagged and branded brucellosis reactors will be treated or handled as ante mortem suspects except when they show evidence of any disease or condition which under the meat inspection regulations requires the animal to be treated as a suspect. If ante mortem findings indicate that a brucellosis reactor should be condemned according to the meat inspection regulations, such action should be taken and the proper information, including the disposition of the animal, forwarded to the proper bureau and State livestock sanitary officials. The identity of brucellosis reactors is required to be maintained throughout inspection in order to assure proper identification by the post mortem inspector and to permit proper recording of the slaughter and disposition of such animals.

9.8 By cooperative arrangement with the Virus-Serum Control Division, inspectors of that Division will make ante mortem inspections in accordance with the meat inspection regulations, of all hyperimmune swine going to an official establishment for post mortem inspection. They will make the customary ante mortem report and deliver these reports to designated inspectors.

9.9 The provisions for emergency slaughter are not intended to cover the slaughter of sick or dying animals.

## PART 10—POST MORTEM INSPECTION

10.1 Inspectors assigned to post mortem duties are expected to observe the condition of rooms and equipment and the clothing of establishment employees to see that they are clean and that the equipment, including sterilizers, wash basins, and facilities for inspection are in proper working order. For example, the sterilizers should be heated ready for use, hot and cold water should be available in ample quantities at wash basins and other outlets where needed, and liquid soap and sanitary towels should be provided at each wash basin. It is expected that these rules will be observed before operations are begun.

10.2 Each inspector performing post mortem duties should constantly observe the maintenance and use of sterilizers and wash basins during the day and require that they be properly maintained and used.

10.3 Certain areas have been provided and set apart for the exclusive use of inspectors, as, for instance, the area provided for head inspection of hogs. Establishment employees must not be permitted to encroach upon such places to the detriment of inspection work.

10.4 The "U. S. Retained" tags furnished for marking carcasses and parts are considered adequate to meet all requirements. If the need for additional types of tags becomes apparent, the matter should be brought to the attention of the Washington office with full information and recommendations rather than to begin the use of plain tags or other supplemental material.

10.5 The method of tagging carcasses to indicate various conditions found on initial inspection may be varied, as directed by the inspector in charge, according to local conditions. One such method that has been used with success at several stations is as follows:

Pin-point glands: Tag low on left foreshank.

Slight tuberculosis: Tag in left axillary space.

Well-marked or extensive tuberculosis: Tag on left belly.

Slight cervical abscess: Tag low on right foreshank.

Well-marked or extensive cervical abscess: Tag in right axillary space.

Cholera, septicemia, etc.: Tag on right belly.

Any condition for which the carcass should not be opened, at least until it reaches the final room: Tag on median line.

For ready identification, the tags printed in black are sometimes used at the head inspection station, and tags printed in red are used at the viscera inspection station.

10.6 The brands "U. S. Condemned" and "U. S. Passed for Cooking" are to be used for marking carcasses and parts. Informal marks and tags should not be substituted for these brands.

10.7 Inspectors are expected and required to make such incisions or inspections as are essential to determine the presence, character, and extent of any condition which might have a bearing upon the disposition of the carcass or any of its parts. However, unnecessary mutilation of carcasses or parts which may ultimately be passed for food and, of

course, the unjustified condemnation of carcasses or parts, must be avoided.

10.8 When making inspections of glands or organs requiring the use of a knife, it is essential that the tissues be sliced in such a way that the exposed surfaces may be carefully examined. Hashing glands by a hacking or chopping method which affords no opportunity to examine the cut surfaces is not acceptable.

10.9 The "final" inspector is the immediate supervisor of the slaughtering and related departments to which he is assigned. As such, he is responsible for all matters pertaining to the inspection. This applies not only to the actual final inspection of retained carcasses but also to the sanitary condition of the premises, the condition and operation of equipment, and the work of Division employees who may be under his supervision. Matters involving structural changes or improvements are generally taken up with the inspector in charge or his designated assistant.

10.10 Post mortem inspection of "U. S. Suspects" should not be performed until the ante mortem findings have been received by the post mortem inspector.

10.11 The routine (other than final inspection) post mortem inspection of every carcass shall include a general examination of the entire carcass (outer surfaces and exposed surfaces of cavities) and of the viscera, in accordance with the following. The inspector in charge is authorized to include any additional examination provided he notifies the Washington office of his action.

#### (a) Cattle

(1) The methods employed in knocking, shackling, and bleeding the animals should be observed. The animals should be handled promptly. The area where the stunned animals are discharged from the knocking box should be kept clean and as dry as possible.

(i) There have been a number of inquiries relative to the use of captive-bolt pistols in official establishments. The success with which these pistols are used depends upon the care exercised by the establishment employee when stunning cattle. The experience to date has been that hair, pieces of skin, and bone are carried into the brain. This method of stunning animals has sometimes been used at the base of the skull to sever the spinal cord. This usually

caused extensive hemorrhage in the area and required considerable trimming of the neck after the carcass had been split. There is no objection to the use of this method of stunning cattle in official establishments provided proper disposition is made of hemorrhagic tissue and of the brains that are contaminated with foreign material.

(2) The heads and corresponding carcasses are identified by duplicate numbered tags applied by an establishment employee before the heads are removed. The heads should be removed in a manner to avoid soiling them with paunch contents and, of course, the skinned heads should not be permitted to come in contact with the floor. The horns and all pieces of hide should be removed with equipment that is sterilized after its use on each head. This must be done before the heads are washed. The washing of the head should be done in especially constructed compartments or areas which will control the splash of waste water. The washing, done by an employee of the establishment, should thoroughly cleanse all outer surfaces and thoroughly flush the mouth, pharynx, and nasal passages of each head.

(3) After the head has been placed on proper equipment (standard removable metal head loops or removable hooks which hold the heads by insertion into the foramen magnum), the inspector should carefully observe all surfaces of the head to detect abnormalities and should expose, incise, and examine the mandibular, atlantal (if present), suprpharyngeal, and parotid lymph glands (two each).

(4) Following inspection of the lymph glands, an establishment employee should detach the base of the tongue from the head so that the tongue hangs only by its anterior attachment at the symphysis of the mandible, thus giving easy access to the muscles of mastication.

(5) After the tongue has been "dropped," the inspector should incise and inspect the muscles of mastication as indicated in section 11.24 of the regulations. (If preferred, the inspection of the parotid lymph gland may be made at this time rather than as indicated above.) The inspector should also make a thorough visual and digital examination of the tongue. Ulcers, scar tissue, and the tonsils shall be removed by an employee of the establishment under the direction of the inspector. Lesions resembling actinobacillosis or actinomycosis should be carefully examined by the inspector and incisions made, if necessary, to determine the character and extent of the lesions.

(6) Inspection of the head should be completed before evisceration of the corresponding carcass.

(7) After the head has been removed from the carcass and while the head is being cleaned and inspected, establishment employees place the carcass on the skinning bed (except in the case of a few installations where this procedure is not used). Care must be taken to see that the area is acceptably clean before the carcass is lowered. The head skin must be so manipulated that the tissues of the neck will be protected from soilage, and other precautions must be taken to prevent contamination of any of the meat of the carcass. The front and hind feet are then removed, and the sides and belly of the carcass are skinned. In removing the front feet, care should be taken to expose as little as possible of the tissues of the foreshank and leave a "tie" of the hide completely covering the shank as far down as possible toward the carpal articulation where the cut is made to remove the foot. Lactating udders are removed at this point in such a manner as to prevent soilage of the carcass with udder contents. The supramammary lymph gland should be left attached to the carcass until inspection is completed.

(8) The esophagus should be effectively closed by some acceptable method to prevent the escape of paunch contents when the carcass is raised.

(9) When the carcass is moved from the skinning bed, establishment employees must use care to see that the exposed parts of the carcass are protected from contact with the floor or with fixed objects. The floor of this area should be cleaned with a squeegee or broom after each carcass is handled. Before or at the time of evisceration, ties should be made at the neck of the bladder, at the rectum, at the point where the small intestine leaves the stomach, and at the point where the esophagus attaches to the paunch. At each of these two last named points, two ties should be made about four inches apart, with the contents being stripped from the intervening portion of the intestine or esophagus, respectively, before the second tie is made so that the tissues can be severed with a knife between the ties without any spillage of the contents. Procedures at variance with the above may be accepted if the purpose of the requirements is fully accomplished.

(10) All parts of the viscera should be inspected (when removed from the carcass). To facilitate the examination, repeated incisions should be made of the right and left bronchial glands, the medial and posterior mediastinal glands,

and the portal glands. The heart should be opened and examined as directed in section 11.24 of the regulations. Examination of the liver should include opening the large bile duct. The lungs and liver should be palpated for the purpose of detecting any abnormal condition, whether located superficially or deeply in the organ. The mesenteric lymph glands, the paunch, and the spleen should be examined and incised if necessary. The junction of the rumen (paunch) with the reticulum (honeycomb) should be carefully palpated to determine whether there are abscesses present at this point.

(11) Rail inspection of dressed carcass, in addition to observation of all surfaces of the carcass, shall include palpation (and incision if necessary) of the prescapular, precrural, superficial inguinal (supramammary), internal iliac, lumbar and renal lymph glands, the region of the kidney, and the pillars and flat portion of the diaphragm.

(12) When lesions of actinomycosis are found in the head but not in the viscera, the incision of the body lymph glands may be omitted. However, a careful survey of the carcass should be made, including palpation of the region of the body lymph glands for the detection of possible abnormal conditions. The body lymph glands shall be incised and examined when lesions of actinomycosis are found in the viscera.

(13) The post mortem examination of cattle which have reacted to the tuberculin test should receive special attention in order to locate all the lesions. This post mortem inspection of cattle which are properly designated as reactors to the tuberculin test should include an examination of all body lymph glands. Further, if no lesion is found in the viscera or the body lymph glands, the inspection should be continued so as to include a survey of the hide, the slicing of the mammary organ, and the slitting of the trachea for the detection of lesions which experience has shown may exist at some one of these points without other lesions. In addition to the "U. S. Retained" tag number, the identification of the animal should be indicated by the reactor tag number.

(14) The examination by incision of the popliteal lymph glands and the axillary lymph glands may be omitted in all carcasses of reactor cattle in which no tuberculosis is found elsewhere.

(15) In the examination of all cattle carcasses in which any tuberculosis lesion is found, the popliteal lymph glands shall be exposed and incised, if—

(i) A lesion is found in the region of the hindquarters or the skin thereof.

(ii) A lesion found in the popliteal lymph gland in addition to the lesions found elsewhere would change the disposition of the carcass.

(16) In the examination of all cattle carcasses in which a tuberculous lesion is found, the axillary lymph glands shall be exposed and incised, if—

(i) A lesion is found in the region of the forequarters or the skin thereof.

(ii) A lesion found in the axillary lymph gland in addition to the lesions found elsewhere would change the disposition of the carcass.

(17) The fact that an animal has reacted to the test for brucellosis is not regarded as sufficient cause to require special post mortem technique. Accordingly, the carcass, parts, and viscera of a reactor not classed as a suspect need not be marked by affixing a "retained" tag unless cause other than the reaction to the brucellosis test requires such action.

(18) Washing of carcasses should be deferred until inspection has been completed.

#### (b) Hogs

(1) Inspectors assigned to head inspection are required to observe the carcasses to determine whether they have been properly cleaned. It is required that the carcass be presented to the head inspector in such a way as to make the cervical lymph glands readily available for inspection. The knife used to partially sever the head should be sterilized after each head is dropped.

(2) It is required that both mandibular lymph glands be carefully sliced and the cut surfaces examined. Other lymph glands should be incised for examination when necessary. Exposed muscle tissue should be observed for evidence of cysticercosis or for other abnormalities which might warrant retention of the carcass.

(3) Whenever necessary to prevent contamination of the carcass or viscera, the rectum shall be tied before evisceration. Establishment employees should exercise care to prevent cutting of intestines and stomach.

(4) Viscera inspection shall include the palpation of the mesenteric, portal, bronchial, and mediastinal lymph glands.

The liver, spleen, lungs, and heart shall also be palpated and all parts of the viscera carefully observed. Whenever necessary and at all times when the carcass has been retained for tuberculosis, "pin-point glands," or cervical abscesses, the splenic, portal, bronchial and mediastinal lymph glands, and the spleen shall be incised for inspection.

(5) The viscera inspector should observe the carcasses and, insofar as possible, the methods used by establishment employees in handling carcasses and parts.

(6) The rail inspector is required to observe carefully all parts of the carcass. He should require that bruises, wounds, and other abnormalities be removed by an establishment employee. Care should be taken to detect parasitic infestations, particularly kidney worms (*Stephanurus dentatus*). The cut surfaces of hams, briskets, and diaphragms should be observed for evidence of cysticercosis. Establishment employees are required to remove the remnants of spermatic cords, abscesses, and bruises which may be present in ham facings.

(7) An establishment employee should be required to remove all lymph glandular tissue from the necks of carcasses retained on account of cervical tuberculosis or cervical abscesses and in case the heads are passed for food or for cooking, a careful removal of the mandibular and adjacent glands should also be required.

(8) In most instances the character and extent of tuberculous lesions can be determined without incision. When they have been detected by palpation and visual examination in swine mesenteric lymph glands, the incision of such glands as a part of the final inspection shall not be required unless the final inspector considers it necessary.

(9) Inspectors performing the final inspection of hogs retained on account of tuberculosis shall examine by incision all important body lymph glands of such carcasses except as provided below:

(i) Incision of the body lymph glands may be omitted provided careful inspection of the head and viscera shows no lesion other than those in the lymph glands of the head and mesenteries.

(ii) Incision of the prescapular gland may be omitted provided careful inspection shows the prepectoral gland and the thoracic pleura to be free of lesions.

(iii) Incision of the precrural gland may be omitted provided an examination of the superficial inguinal, sublumbar, and iliac glands shows them to be free of lesions.

(10) Establishment employees are required to sterilize implements after their use on retained carcasses.

#### (c) Calves

(1) The cleaning and dressing of calf carcasses shall be done while such carcasses are suspended from an overhead rail.

(2) The heads shall be thoroughly washed and the cavities flushed in the same manner as cattle heads. Incisions for gland inspections may be confined to the suprapharyngeal lymph gland unless there is reason to believe that incisions should be made of the other glands of the heads.

(3) The viscera, including the paunch and intestines, shall be presented for inspection. Unless directed otherwise by the inspector in charge, the viscera inspection should be by palpation of the heart, lungs, liver, and attached lymph glands, with any necessary incisions, and a careful observation of remaining parts of the viscera.

(4) All exposed surfaces of the eviscerated calf carcass shall be inspected. The skins of bruised calves and those affected with grubs as well as those found unclean, shall be removed as part of the dressing operations at the time of slaughter.

#### (d) Sheep

(1) In order to prevent contamination of sheep heads, scalping operations should be delayed until the pelt has been loosened from the rest of the carcass. Horns should be removed at the time of scalping. Over-all washing should be accomplished before openings are made.

(2) Viscera inspection: The abdominal and thoracic viscera should be observed carefully, and the lungs and liver with related lymph glands and the heart should be examined by palpation. The main bile duct should be opened and examined for parasites. Incision of the bile duct should be made by the eviscerator as part of the dressing operations.

(3) Rail inspection: All parts of the carcass should be observed carefully and an examination made by palpation of the area above the popliteal lymph gland, and the pre-

crural, superficial inguinal (or supramammary), and prescapular lymph glands. In palpating these glands, with the exception of the popliteal, it is necessary to place each gland in turn between the thumb and fingers, including as little as possible of the overlying fat and tissue. The inner surfaces of the pelvic, abdominal, and thoracic cavities should be observed.

(4) It has become apparent that in addition to careful observance of established post mortem procedures applicable to all species, new methods or improved methods are essential to detect all cases of caseous lymphadenitis in sheep carcasses, particularly in those of adult sheep and especially in the body lymph glands.

Inspectors may by practice acquire a high degree of efficiency in detecting lesions of this disease in most of the principal body lymph glands by palpation alone, and immediate and careful attention should be given by inspectors in charge and supervisors to developing such efficiency and skill in inspectors assigned to post mortem inspection of sheep.

Although the exposure and incision of the body glands is not considered necessary or desirable as a general practice, such procedure should be followed when efficient palpation fails to establish beyond a reasonable doubt that the glands are free from lesions.

When incision of body glands is necessary, care should be exercised to leave the glands *in situ* and held by natural attachments.

Should additional facilities or modifications of existing facilities be necessary for effective inspection of sheep carcasses, inspectors in charge should request that such improvements be furnished promptly and any other necessary measures taken to perfect the inspection for caseous lymphadenitis.

To make certain of the efficiency of inspection of body glands of sheep carcasses, the inspector in charge or supervisor must put into effect some form of systematic reinspection. At a few establishments where sheep are slaughtered at high speed, it may be necessary to station an inspector regularly at the carcass-dressing rail, beyond the initial inspector's station, for the purpose of obtaining a second palpation of body lymph glands. The check inspector should, if possible, be stationed at a point remote from the initial

inspector's station in order that his attention will not be diverted by the initial inspection. At smaller establishments it will not be necessary to have a check inspector regularly assigned, but the inspector in charge should work out a systematic check inspection according to the needs of the particular slaughtering layout. In many instances, the initial inspector has time for a recheck of the body lymph glands by palpation or incision as may be necessary.

(5) The final inspector will, of course, make a thorough examination of retained carcasses and viscera. When caseous lymphadenitis is found, the final examination should include incision of the prerstral, superficial inguinal (or supramammary), internal iliac, sublumbar, renal, prepectoral, prescapular and popliteal lymph glands, and of the kidneys and other glands if the conditions so indicate.

(6) A common condition found seasonally in sheep is sometimes referred to as wild oats affection. Histologic examination of some specimens revealed a narrow zone of foreign-body-type inflammation around the plant particles imbedded in the tissues. The plant material has been identified as a species of *Stipa*, probably *Stipa comata* (needle and thread grass). This type of foreign body contamination must be removed before the carcasses are chilled.

10.12 Attention is directed to the lacerated and soiled condition of many hog tongues during and following the dressing operations. The mutilation is caused in large measure by the action of the beaters of the dehairing machine. When this condition exists, all lacerations and punctures in the tongues must be removed by excision. Effective measures should be adopted to prevent the mutilation of the tongues. Attention should also be given to the soiled condition of the sound mucous membranes, which, even after washing, not infrequently show distinct evidences of staining from the scalding water or escaped contents of the stomach. When this condition is present, whether the tongues are or are not lacerated, the removal of the mucous membranes by scalding will be required. When this trimming of tongues and removal of mucous membranes are required, such procedures should be regarded as a part of the dressing operations.

A survey indicates that threadworms are found in tongues of hogs coming from most sections of the country. Unless it is demonstrated by careful inspection that hog tongues are free from threadworm infestation, all hog tongues shall be

subjected to scalding or other treatment which will remove the mucosa where the worms are imbedded. Such removal of the mucosa shall be regarded as part of the dressing operation whether the tongues are to be shipped from the establishment or used within the establishment in the manufacture of meat food products. Threadworms may be found among the papillae at the base of the tongue or imbedded in characteristic zig-zag formations in the smooth mucosa on either side of the base of the tongue. Several types of exploring devices when used by properly trained employees work very well in locating threadworms. Abundant light must be provided in the inspection area.

10.13 A clean aqueous solution of common salt not exceeding 20° salometer strength may be used at official establishments for wetting cloths prior to their application to dressed carcasses of any species, under the following conditions:

(a) The cloths shall not exceed in weight or thickness that of the heavy grade of muslin commonly used for clothing cattle carcasses. Aside from the unavoidable overlapping at certain points, the cloths may be applied in only a single layer.

(b) Rolls of cloth such as may be applied in the furrow of the neck and in the renal and iliac regions of cattle carcasses shall not be wetted in salt solution.

(c) Salt solution may be applied to carcasses only once and only in the manner hereinbefore specified unless the carcasses are to be salt cured in their entirety in the establishment where slaughtered, in which case such measures shall be adopted as will maintain the identity of carcasses so treated without material additional supervision. If carcasses enveloped in cloths are placed in bags or other coverings for shipment, such outer coverings shall bear prominent and legible marks of inspection.

(d) Carcasses shall be branded in the manner prescribed by the Division, and such methods shall be adopted as will avoid impairment of the legibility of brands by the application of the wet cloths. When carcasses are forwarded from official establishments without removal of the cloths, additional brands, if necessary, shall be applied to the carcasses at such locations as will be clearly visible at all times without removal of the cloths.

(e) Carcasses shall not be clothed in such a manner that their weight is increased through absorption of water.

**PART 11—DISPOSAL OF DISEASED CARCASSES AND PARTS**

11.1 Certain post mortem inspectors have adopted different standards in disposing of hog carcasses affected with what they believe to be avian tuberculosis and those they believe to be affected with the bovine type. The Division does not approve this practice and has not authorized such deviation from the published regulation governing disposition of carcasses affected with tuberculosis.

11.2 A general guide in respect to the terms "slight," "well marked," and "extensive" as they apply to tuberculosis glands is as follows:

*Slight.*—The gland is not enlarged and there is more healthy than diseased tissue.

*Well marked.*—There is more diseased than healthy tissue with or without some gland enlargement.

*Extensive.*—Glands are greatly enlarged or nearly all the tissue is involved.

11.3 For the purpose of lessening the time required to prepare reports, carcasses showing lesions named below may be grouped and listed without recording the tag numbers:

**UNLISTED TAGS**

Tuberculosis—cervical glands only-----
Tuberculosis—mesenteric glands only-----
Tuberculosis—cervical and mesenteric glands only--
Cervical abscess—heads passed-----
Cervical abscess—heads condemned-----
Pin-point glands-----

11.4 For the purpose of uniformity in reporting, inspectors should observe the following: When the head of a hog showing slight tuberculous lesions is passed for cooking and the carcass passed without restriction, the head is counted as a separate part and should be so reported. When the entire carcass is passed for cooking, the head and body should be reported as one carcass. When a carcass is passed without restriction or for cooking and the head is condemned, the head should be counted as a separate part and reported as such.

11.5 A small well-encapsulated abscess in a lymph gland of a hog head will not necessitate condemnation of the entire head. It may be reported as a cervical abscess and the head passed for food after complete removal and condemnation

of the diseased gland. If only the head is affected, the lesion will be reported in the unlisted tags and the carcass appropriately identified on the post mortem report.

11.6 Cattle which have reacted to the tuberculin test and in which no tuberculous lesion is found on post mortem examination should be described by the phrase: "No visible lesion found."

11.7 When a lesion of tuberculosis or one resembling a tuberculous lesion is found by a veterinary meat inspector in his post mortem examination of a nonreactor beef-type animal, a specimen representative of the lesion shall be sent to the Pathological Laboratory serving his area. One copy of Form TE-35 shall be forwarded to the laboratory with the specimen along with Form M-4, and a copy of Form M-4 shall be sent along with Form TE-35 to the Bureau veterinarian in charge in the State concerned.

After examining the specimen, the pathologist will send copies of his findings to the meat inspection station from which the specimen was received and to the Bureau's veterinarian in charge of the State identified on Form TE-35 as the origin of the animal.

11.8 Brucellosis reactors should be reported on a separate Form M. I. 403-6. This form should not be used for reporting any animal not classed as a reactor to the brucellosis test. On the report the reactor should be identified by the number of the official reactor tag affixed in the field, or if it is not present, then other identifying ear-tag numbers should be listed. In cases where no tags remain, it is well to record any identifying features or characteristics of the animal. If a "retained" tag is also used, the number should follow below the reactor or other ear-tag number. Each reactor should be recorded separately on the report under the heading "Brucellosis Reactor." This term is regarded as sufficiently informative for all reporting purposes unless the carcass is retained. In the latter case the term "Brucellosis Reactor" should be followed by the diagnosis or cause for retention and a description of the lesions or conditions placed opposite the "retained" tag number.

The names of owners should not be given on the Form M. I. 403-6. A carbon copy of the report shall be sent to the Bureau inspector in charge of tuberculosis and brucellosis eradication of the State in which the reactor originated. A copy of the 403-6 report may be sent to the State livestock sanitary official.

Brucellosis reactors marked as suspects and those retained on post mortem inspection for causes other than being a reactor should be recorded also on the summary of ante mortem and post mortem inspection report in the regular way for the disease or condition causing the retention, but without a notation that the carcass was that of a brucellosis reactor. Otherwise, no entries regarding brucellosis reactors are necessary in making up the summary of ante mortem and post mortem inspection report.

11.9 Testicles from bulls which have reacted to the brucellosis test shall not be passed for food purposes.

11.10 There is convincing evidence that the so-called lymphatic leukemias, pseudoleukemias, and lymphosarcomas are related variants of one disease, which is a malignant neoplasm of lymphatic tissue. The term "malignant lymphoma" has been widely used in the Bureau of Animal Industry and by others engaged in research and diagnostic work to describe this disease. Accordingly, when veterinarians encounter this condition in the conduct of their post mortem work, it should be reported as "malignant lymphoma."

11.11 Deposits of melanin are normally found in the surface tissue of the tongue, brain, lips, and palate of certain animals.

When not associated with characteristic malignant tumor formation, deposits of melanin located in the muscle, connective tissue, periosteum, and fat shall be radically removed and the unaffected portion of the carcass, organ, or part of the carcass may be passed for food after removal and condemnation of the affected portions.

If the character and location of the melanin deposits are such that complete extirpation is difficult and uncertainly accomplished or if the deposits render the organ or parts unfit for food, the affected organs or parts shall be condemned. When melanin deposits are found to be distributed in the carcass or part in such manner that removal is impractical, the carcass or part shall be condemned.

The slight melanin deposits occasionally found in the spinal meninges are not considered significant unless they are also present in the sheaths of the spinal nerves and extend into the meat. If such is the case, it may be necessary to bone the affected part or parts to remove the deposits of melanin.

In hogs, uniform melanin deposits over the skin or in circumscribed areas in the skin need not be removed unless the character is such that melanin deposits are tumorous or smeary.

When melanin deposits are associated with characteristic malignant tumor formation, disposition shall be made in accordance with sections 11.12 and 11.14 of the meat inspection regulations, as amended.

11.12 The disposition of bled carcasses which have been left unopened an unusually long time due to a breakdown, careless handling, or other exigency is affected by many factors, such as the size of the carcass, external temperature, kind and amount of contents of stomach and intestines, and the period of delay in evisceration. It is therefore impossible definitely to fix time limits which will determine the disposition of the carcass. The distinction between local or superficial absorption of intestinal gases and the changes produced by actual or incipient putrefaction in the tissues must be taken into account. It may be possible to remove the first, but not the second. Therefore it is imperative that disposition be based upon post mortem findings rather than on the length of time the carcass is left unopened. In many cases, it is desirable to delay final disposition until the retained carcasses have been thoroughly chilled and inspection made part by part. The above does not void the time limit required in section 10.16 of the regulations pertaining to hyper-immune swine.

11.13 The completion of the reverse side of Form M. I. 402-2, Identification Tag—Ante Mortem, to show the disposition of the suspect on post mortem examination may be a duplication of work since these findings must be recorded on Form M. I. 403-6, Report of Final Post Mortem Inspection of Retained Carcasses. Form M. I. 402-2 is a station record used primarily to convey information from the ante mortem inspector to the final post mortem inspector, and the use of the reverse side of the form to record post mortem disposition is not required. However, it may still be used for this or other purposes if the inspector in charge thinks it is necessary.

11.14 The addresses of two pathological laboratories are given below. Specimens of diseased tissues should be submitted for examination to the respective laboratories, according to the division of territory indicated:

BUREAU OF ANIMAL INDUSTRY, BUILDING 45, DENVER  
FEDERAL CENTER, DENVER 1, COLO.

Territory covered:

Alabama	Kentucky	Ohio
Arizona	Louisiana	Oklahoma
Arkansas	Michigan	Oregon
California	Minnesota	South Dakota
Colorado	Mississippi	Tennessee
Hawaii	Missouri	Texas
Idaho	Montana	Utah
Illinois	Nebraska	Washington
Indiana	Nevada	Wisconsin
Iowa	New Mexico	Wyoming
Kansas	North Dakota	

BUREAU OF ANIMAL INDUSTRY, PATHOLOGICAL DIVISION,  
U. S. DEPT. OF AGRICULTURE, WASHINGTON 25, D. C.

Territory covered:

Connecticut	Massachusetts	Rhode Island
Delaware	New Hampshire	South Carolina
Florida	New Jersey	Vermont
Georgia	New York	Virgin Islands
Maine	North Carolina	Virginia
Maryland	Pennsylvania	West Virginia

Inspectors are encouraged to make use of the laboratories. The information furnished by the laboratory should be considered along with other findings observed on ante mortem and post mortem inspection in making a disposition.

Materials for packing and forwarding specimens, such as 10 percent formalin solution, borax, microscope slides for blood smears, bottles, cans, mailing tubes, and franks should be readily available to all veterinarians who may have need of the supplies.

### PART 13—TANK ROOMS AND TANKS

13.1 It is essential that sufficient tanks or melters and equipment of ample capacity are provided for the efficient handling of inedible and condemned material. Mechanical means should be provided to transfer condemned products into properly marked water-tight metal containers. The door between the viscera-separating or slaughtering department and the tank-charging room of the inedible products rendering department should be a solid, self-closing door, or double-action door completely filling the opening. Inedible and condemned material should not be allowed to accumulate

from one day to another except in unusual cases. Pipes, chutes, and similar equipment used to convey material from edible products departments to inedible products departments shall be effectively hooded and vented when necessary to prevent objectionable odors in edible departments. Inspectors should be intimately acquainted with the purposes of all pipe lines and chutes. Metal containers intended for use in handling inedible or condemned products shall be watertight and properly identified.

13.2 Besides knowing that tanks are properly equipped with condensers or other appliances to suppress odors incident to inedible rendering or drying, the inspector should know that the equipment is being used for the purpose intended in a manner that effectively controls objectionable odors.

13.3 Unborn calves shall be skinned in a properly enclosed area situated in other than an edible products room and in such a manner as to relieve the inspector of undue supervision.

13.4 Identifying marks or numbers on carcasses of animals tanked in accordance with 13.3 of the regulations shall be recorded on Form MI 406-2.

13.5 Some factors that are considered in granting permission to bring dead animals on the premises of an official establishment are:

- (a) Adequate and suitable rendering facilities.
- (b) Acceptable means of conveying the dead animals to the tank-charging level.
- (c) Ability of the establishment to promptly handle and tank the dead animals in addition to inedible and condemned material usually present at the establishment.
- (d) Whether the receiving and handling of dead animals is likely to create a nuisance.

#### PART 14—TANKING AND DENATURING CONDEMNED CARCASSES AND PARTS

14.1 Identifying numbers or marks on condemned carcasses and products, the numbers of seals placed on the tanks, and the time of sealing and breaking the seals, together with the identity of the inspector, should be recorded on the daily tanking form.

14.2 It is not practical to require that contents of tanks be cooked a certain length of time to render them unfit for

food purposes, because of the varied types of equipment, kind and quantity of contents, heating processes, and the like.

14.3 The addition of excessive quantities of denaturing oil to rendered animal fat derived from inedible or condemned materials shall be avoided.

14.4 The denaturing oil or No. 2 fuel oil shall have distinct denaturing properties, both in odor and taste.

14.5 Kerosene, denaturing oil, or No. 2 fuel oil shall not be used to denature condemned carcasses or product when tanking facilities are not available. Crude carbolic acid and also cresylic disinfectants, may be used for denaturing condemned carcasses or product.

14.6 Rendered inedible fat is not considered to resemble edible product if the inedible characteristics of either color, odor, or taste, singly or in combination, are readily apparent. In official establishments, full responsibility is placed on the inspector in charge and his assistants to see that all fat derived from inedible or condemned material, which has the physical characteristics of color, odor, and taste of an edible product is denatured sufficiently to distinguish it from edible product.

14.7 Collecting, cooking, dyeing, and washing condemned livers which are to be used for fish feed should be accomplished in equipment set aside for this purpose. All operations in this connection shall be conducted so as to create no nuisance and not interfere with inspection. These livers shall be kept under close supervision until they have been effectively denatured. Accurate temperature control and records should be maintained in order to assure freezing of livers condemned on account of fluke infestation and intended for use as fish feed.

14.8 The increase in demand for pharmaceutical products prepared from bile has resulted in an acute shortage of bile. The Food and Drug Administration of the Federal Security Agency has ruled that bile from condemned livers of slaughtered cattle, sheep, and goats may be used in manufacturing certain drugs. The bile from condemned livers may be collected in the inedible products department of establishments or in the slaughtering department, provided adequate facilities are available and collection does not interfere with the sanitary handling of products or the conduct of inspection.

The following statements of general policy or interpretation by the Administrator of the Federal Security Agency are quoted from the Federal Register of March 10, 1950, and of April 29, 1950:

"\* \* \* no hazard to public health will be involved in the release of such ox bile, after the addition to it of sufficient sodium hydroxide to give the mixture a sodium hydroxide content of not less than 5 percent, the mixture then being allowed to stand at least 24 hours. This agency (FSA) will not regard as in violation of the provisions of the Federal Food, Drug, and Cosmetic Act such alkalized and aged ox bile, if labeled 'Ox Bile and Sodium Hydroxide (or Ox Bile and Sodium Hydroxide Solution). Sodium Hydroxide not less than 5 percent by weight. For manufacturing use only, together with a statement of the quantity of contents in the container (for example, '50 Gallons') and the name and address of the manufacturer, packer, or shipper."

"Bile from the condemned livers of sheep and goats also may be released under the same conditions as outlined in the preceding paragraph, except that the words 'sheep bile' or 'goat bile,' as the case may be, shall be substituted for the words 'ox bile' upon the label. In the case of mixtures of bile from any two or all three of the sources mentioned, the label shall indicate the sources of such bile."

Such properly labeled tight containers which are thoroughly clean on the outer surface may be stored in the edible products departments and may be shipped from the establishment in the vehicles containing inspected and passed products.

#### PART 15—RENDERING CARCASSES AND PARTS INTO LARD, RENDERED PORK FAT, AND TALLOW, AND OTHER COOKING

15.1 Carcasses and parts passed for cooking shall be held under strict control at all times. Trucks and containers used to hold and convey product passed for cooking shall be conspicuously marked and equipped with a sealing device.

#### PART 16—MARKING, BRANDING, AND IDENTIFYING PRODUCTS

16.1 Material submitted by establishments through the office of the inspector in charge for Washington approval

shall be carefully examined and reviewed to see that it meets the requirements of the applicable regulations. Only legible imprints of required markings should be submitted for approval or used in an official establishment. Approval of the marks of inspection appearing in newspaper advertisements, billboards, and the like is not necessary, although if the opportunity is afforded to preview such matter locally, the markings should conform to the standards. The mark of Federal inspection shall not be used in such advertisements in a misleading way.

16.2 The Meat Inspection Division will furnish the initial brands bearing the inspection legend when inspection is inaugurated at an official establishment. The establishment will be required to furnish all additional brands, including replacements as they become necessary. When received, new brands shall be immediately delivered into the custody of a Division employee and the approval and use of these brands shall be in accordance with the meat inspection regulations.

16.3 When the 2½-inch rubber brands mounted on aluminum handles which are furnished by the Division become unserviceable, the aluminum handles should be returned to the Meat Inspection Division in Washington for reuse.

16.4 Brands bearing the inspection legend should be uniform in size and design. Establishments should order brands that are replicas of those furnished by the Division. The diameters of these brands are ¾-inch, 1¼-inch, 1¾-inch, and 2½-inch.

16.5 The same degree of control should be exercised over brands (ink, hot ink, burning, etc.) bearing the marks of inspection or abbreviation thereof that are furnished by an establishment as over those furnished by the Division. This control extends as well to the establishment's brands held in supply or storage rooms which have not been put into service. The owner or operator of an official establishment should make mutually satisfactory arrangements with the inspector in charge to carry out the foregoing.

16.6 The Washington office no longer maintains property records of metal brands bearing the inspection legend. It is not necessary to report lost or unserviceable brands to Washington. Unserviceable brands should be properly defaced and disposed of at the station.

16.7 Whether lost or unserviceable brands should be immediately replaced by the establishment is a matter to be determined by the inspector in charge. He determines the number of brands needed to properly meet requirements at the establishment involved.

16.8 There shall be kept at each station an up-to-the-minute inventory of all brands bearing the inspection legend, whether in use or in storage.

16.9 Application of the marks of inspection to clothing, walls, posts, and the like must be discouraged. Brands bearing the marks of inspection or other marks shall be kept reasonably clean while in use. Facilities for supplying ink to brands should be free from contaminating material. A clear legible imprint of an approved brand cannot be made with a worn or mutilated brand. So-called grade brands, buyers' brands, and marks signifying rabbinical inspection should be placed so as not to obliterate, or be confused with, required markings.

16.10 The legibility of the marks of inspection has been improved in some cases by drilling two small holes (about one-sixteenth inch in diameter) through the face of the hot-iron brands to permit the escape of steam that forms when the hot brand comes in contact with the wet surface of product.

16.11 Only approved ink shall be used. One formula for the preparation of regular purple branding ink follows:

Granulated cane sugar-----	100 pounds
Methyl violet-----	10 pounds
Water-----	45 gallons
Pure ethyl alcohol, 95 per cent-----	38 gallons

The methyl violet is first mixed with the sugar and then the mixture is dissolved in the water and alcohol.

It is not necessary to adhere to the above formula in every detail, but the proportions indicated should not be subjected to any considerable variation; otherwise the marking quality of the fluid may be impaired. Instead of the pure ethyl alcohol specified above there may be used pure ethyl alcohol denatured with methyl violet according to formula 33 of the United States Bureau of Internal Revenue. When such denatured alcohol is used, it should be employed in approximately the proportion indicated above, and no additional methyl violet need be added.

16.12 Ink for hot brands may be prepared without sugar, using an acceptable dye and specially denatured alcohol 23A (alcohol plus 10 percent of acetone) if desired.

16.13 A study of the branding of veal carcasses under varied conditions has demonstrated that purple ink prepared with the following formula consistently produces more legible marks of inspection:

	Percent
Methyl violet base (C. I. No. 680)	$3\frac{1}{2}$
Corn sugar	3
Water	$18\frac{1}{2}$
Alcohol (Sp. Denat. No. 32)	75

The marks applied with this ink did not fade or blur so much as the markings applied with the regular purple branding fluid.

The improved purple ink may be used for other carcasses as well as for veal.

16.14 Official grading terms such as Prime, Choice, Good, Commercial, and Utility, and the letters AA, A, B, and C, which are associated with these official grades of meat of cattle, sheep, and calves, may be used in official establishments only on meat which is graded as such by an official representative of the Federal Meat Grading Service.

These instructions do not apply to the terms "Army-AA," "Army-A," "Army-B," or similar terms applied to meats or the package thereof in conjunction with the standard Army veterinary inspection stamp by inspectors of the United States Army.

16.15 It is not necessary that impressions of grade markings applied to meat in official establishments under the supervision of an official representative of the Federal Meat Grading Service be submitted to the Washington office for approval if they are in conformity with the markings illustrated in this publication. However, such impressions should be approved by the inspector in charge prior to use. Grade markings, other than those illustrated, should be submitted to the Washington office for approval in the usual manner.

The grade rollers usually contain the initials of the grader, and many of the older rollers contain the abbreviation USDA, in addition to the marks shown.

BEEF AND LAMB	CALVES	VEAL	YEARLING MUTTON
U. S. PRIME	U. S. PRIME CALF	U. S. PRIME VEAL	U. S. PRIME YRLING
U. S. CHOICE	U. S. CHOICE CALF	U. S. CHOICE VEAL	U. S. CHOICE YRLING
U. S. GOOD	U. S. GOOD CALF	U. S. GOOD VEAL	U. S. GOOD YRLING
U. S. COMRCL	U. S. COMRCL CALF	U. S. COMRCL VEAL	U. S. UTILITY YRLING
U. S. UTILITY	U. S. UTILITY CALF	U. S. UTILITY VEAL	U. S. CULL YRLING
U. S. CUTTER	U. S. CULL CALF	U. S. CULL VEAL	
U. S. CANNER			
U. S. CULL			
MUTTON	STAG	BULL	
U. S. CHOICE MUTTON	U. S. CHOICE STAG	U. S. CHOICE BULL	
U. S. GOOD MUTTON	U. S. GOOD STAG	U. S. GOOD BULL	
U. S. UTILITY MUTTON	U. S. COMRCL STAG	U. S. COMRCL BULL	
U. S. CULL MUTTON	U. S. UTILITY STAG	U. S. UTILITY BULL	
	U. S. CUTTER STAG	U. S. CUTTER BULL	
	U. S. CANNER STAG	U. S. CANNER BULL	

16.16 After carcasses are washed and clothed each half shall be legibly marked "U. S. inspected and passed."

16.17 Carcasses conditionally passed for food on account of *Cysticercus bovis* as prescribed in 11.24 (f) of the regulations may be marked with the inspection legend and establishment number at the time they are placed in a freezing compartment maintained under Division lock or seal.

16.18 Calf carcasses shipped with the skin attached from one official establishment to another may be marked at the second establishment after the skin has been removed with the receiving establishment's number and inspection legend. This in no way relieves the responsibility of placing legible brands on each quarter of the carcass at the originating establishment. Cuts taken from carcasses marked at another official establishment may be branded with the inspection legend and identifying number of the official establishment in which the fabrication is done.

16.19 It is not practical to designate the location and number of brand imprints to be applied on carcasses because of variations in local conditions and in the further processing of the carcass. More than the required minimum marks of inspection may be placed on carcasses as local circumstances warrant.

16.20 Beef tenderloins should be individually marked with the inspection legend and establishment number before they leave the official establishment.

16.21 Pork stomachs are considered meat byproducts rather than animal casings even though intended for use as containers of meat food products.

16.22 The use of metal clips or staples to affix labels or tags to meat food products is not permitted because of the possibility of metal inclusion in product.

16.23 Form M. I. 408-1 properly modified to clearly describe the product transported may be used to cover the shipment of product to be further processed as provided for in 16.13 (a) of the regulations. This form is to be used, of course, in addition to the certification required in part 25 of the regulations.

16.24 If not otherwise specified, statements such as "cereal added," "dried skim milk added," "artificially colored," and the like should be placed on the product or on material to be attached to the product, in the order in which the additions normally are made in processing the article.

16.25 It is not practical to state specifically the exact size or weight of products customarily sold at retail intact. Factors that must be considered are: class of product, geographical distribution, consumer expectancy, etc.

16.26 Branding the word "Tender" or words derived from it on heated and smoked pork product, implying that the article has been subjected to a process lending a tenderizing effect, is done only at the establishment at which the heat processing takes place. This is with the provision that the product is subjected to sufficient heat to attain an internal temperature of at least 140° F. A like temperature is required for pork products bearing the words "Ready to Eat," with the understanding that the finished product will have the characteristics of a ready-to-eat article. When proposed marking or labeling terms such as "Tender" or "Ready to Eat" are submitted for approval, the process and internal temperature the product is to attain shall be furnished with each copy.

16.27 Spice extractives may not be listed as spices in the list of ingredients but may, if desired, be listed as flavoring. Powdered onions and powdered garlic may be declared as flavoring, but onions and garlic used as such shall be listed as onions or garlic in the ingredient statement. Dehydrated onions (chips), dehydrated garlic, and dehydrated potatoes should be listed as such.

16.28 Process cheese and cheese are not to be used interchangeably but must be treated as individual articles of food.

16.29 When tags, tissue strips, bands, and the like are used on which to apply the list of ingredients, only applicable required markings should be included thereon. However, if nonrequired features are added, then all of the applicable required labeling features should be shown. To illustrate: If the name of the product is added on a tag bearing the list of ingredients intended for use on bologna, that side of the tag bearing the two features should be completed by adding the name and address of the firm.

16.30 The identity of all ingredients through all stages of fabrication of a meat food product must be maintained. A positive system which will assure that the statement of ingredients definitely reflects the kind and arrangement of all ingredients in the compounded products shall exist. Do not place reliance on information carelessly gathered.

16.31 Pork stomachs should be listed as such in the statement of ingredients, and not as pork tripe. Skinned pork jowls may be listed as pork.

16.32 The terms "pork," "beef," "veal," "mutton," and "goat meat" are acceptable regardless of the anatomical derivation of the meat, except that tongues and hearts shall be specifically named; for example, pork tongues and beef hearts. The Trade Label Section may require specific declaration of meat ingredients on labels for such products as chili con carne, chili con carne with beans, corned beef hash, and ham spreads. A declaration such as "beef cheeks" or "pork cheeks" shall be used for untrimmed cheeks, that is, cheeks with the glandular material attached.

16.33 The designation "boned pork heads" is applicable to denote meat and meat byproducts from pork heads, provided the relative amount of muscle tissue is not less than that normally present on pork heads.

16.34 The term "cereal" is acceptable to denote one or more meals or flours derived from cereal grains without more specific declaration.

16.35 Meat byproducts such as beef tripe, pork stomachs, pork livers, and pork fat, shall each be specifically declared.

16.36 Previously cured meats used as a part of a fabricated product may be declared as cured beef, cured pork, cured mutton, or cured goat meat in the statement of ingredients, or if the curing ingredients are listed in the statement, they may be shown as pork, beef, veal, mutton, or goat meat. When cured meats are used as a part of a fabricated product for which minimum meat requirements have been established, consideration should be given to the amount of added substances in the cured meat when calculating the formula on the fresh-weight basis.

16.37 Smoked meats such as ham or bacon used in fabricated product should be declared as "ham" or "bacon," as the case may be, in the list of ingredients so that the smoked product will be identified.

16.38 Applicable marks of inspection shall be placed on the shipping container of permissible combinations of meat, meat food product, or meat byproduct, with articles other than meat, meat food product, or meat byproduct.

16.39 If an immediate or true container serves also as a shipping container, the marks of inspection, as well as the other required features, shall be applied.

16.40 Markings other than the inspection legend and establishment number, applied to shipping containers by stencils, pencil marks, or in print, may be used with the approval of the inspector in charge. Such markings must not be false or misleading. They may be used in addition to required markings but not in lieu thereof.

16.41 When domestic meat labels have become detached from the shipping container of United States inspected and passed product, they may be replaced with domestic meat labels of the receiving official establishment to facilitate further shipment after proper identification of the product is made.

16.42 Permission has been granted for the use of the 2 $\frac{1}{2}$ -inch rubber brand in lieu of a domestic meat label on heavy paper and cloth coverings of beef quarters, hydrogenated lard, and similar products. This brand cannot be used, however, on loosely woven stockinette coverings because a clear legible imprint cannot be made on such material.

16.43 The marking required on the shipping container of inedible rendered fat need not be submitted to the Washington office for approval.

## PART 17—LABELING

17.1 Although there is a connection between parts 16 and 17, each part is a separate and distinct entity. Both deal with the identification of product; part 16, by application of lettering or affixing of tags or labels directly to the product and part 17, by the labeling of the immediate cover or container. In some instances the fulfillment of the requirements of part 17 eliminates the necessity of compliance with part 16. In a broad sense, labeling requirements are to assure that a true and clear picture of the product is available to the consumer.

17.2 No reference to Federal meat inspection is permitted on labeling material except as it is embodied in the inspection legend.

17.3 Large containers such as tierces, drums, barrels, and fiberboard boxes which enclose loose or unpackaged product are true containers and as such must lend themselves to the labeling requirements. Whether or not all markings are applicable depends on the kind of product. It is not practical to apply a statement of ingredients to a container en-

closing more than one type of fabricated product. See the marking requirements imposed by part 16.

17.4 Labeling may consist of a combination of printing, stenciling, box dies, and the like, for large-size true containers and for shipping containers. The use of crayons, marking brushes, and the like, are not acceptable for applying any required labeling features to such containers except the statement of the quantity of contents.

17.5 While stencils, box dies, and labels for large-size true containers and for shipping containers may be used with the provisional approval of the inspector in charge, it is emphasized that the inspection legend in any form must be approved by the Chief of Division.

17.6 Containers bearing only approved markings and intended for use as an enclosure for federally inspected product may be used for display or advertising purposes without approval of the Washington office. It is not necessary to mutilate such containers to preclude their future use.

17.7 Properly labeled or marked product may be covered with loosely woven stockinette, provided the marks are plainly visible through the covering.

17.8 The establishment number may be embossed on either the bottom or cover of hermetically sealed containers.

17.9 The date of canning shall be shown in code form or otherwise on the metal caps for hermetically sealed glass containers of fully processed product. The identity of the contents shall be shown in a similar manner when such identity cannot be positively established by other means. These features can be legibly and permanently applied with permanent ink, such as lithographers' ink, and a mechanical stamping device immediately after the cap is affixed to the glass container.

17.10 Labels used directly on and in connection with meat food products may be, and on occasion have been, sources of contamination. For example, water-soluble or fat-soluble ink, when used in the printing of labels, may become transferred to the product. The paper, or other substance constituting the label may contaminate the product through disintegration, presence of soluble components, or the like.

It would not be practicable for the Trade Label Section to control or anticipate such misuse of labels, even though this section does, in some instances, pick up probable objec-

tionable conditions. The only adequate control is that exercised by inspectors in their supervision over labels at establishments. Inspectors shall, therefore, take precautions to assure that a label offered for use at an establishment is:

- (a) Approved in accordance with the regulations.
- (b) Used on the product for which it is applicable as set out in the terms of the approval and in the regulations concerning the composition of the product.
- (c) Placed on product or container in such manner that all of the required features appear on the principal display panel.
- (d) Used on product which offers sufficient contrast in color so that the required features printed on transparent coverings are prominently displayed.
- (e) Printed with permanent ink, all of the required features being clearly legible.
- (f) Such as will not result in contamination of the product.

17.11 An inspector can readily see ink that has become transferred to the product, or a label that has disintegrated or corroded. But he faces a somewhat different problem with substances used in the manufacture of plastics and paper coatings. Generally, manufacturers of labels and containers present to the Laboratory Section, Washington office, their plastics and paper coatings to have their acceptability determined before making deliveries to inspected establishments. If the inspector has a question concerning the acceptability of such materials, he should send a sample of the material, with all identifying marks, the name and address of the manufacturer, and any other pertinent information, to the field meat-inspection laboratory for advice.

17.12 When deciding on a common name for a product, the consumer's knowledge rather than that of the meat industry should be considered. For instance, in the packing industry "picnic" is the common name for a product, but since it is not well known to the public as such, it should be described as a "pork shoulder picnic" in order to identify it adequately. The name of the product applies to the finished article; the ingredients are listed in the order of the quantities that were used in the preparation of the product.

17.13 When fried pork skins are prepared from skin removed from smoked pork bellies, names such as "fried pork skins," "fried bacon skins," or "fried bacon rinds," may be

used to designate the finished product. When labeling material is submitted for approval, the kind of skin used in the product should be stated.

17.14 If the term "spice" or "spices" is used in the list of ingredients, it must refer to whole or ground natural spices. Spices may, however, be covered by the general term "flavorings" in the list of ingredients.

17.15 When the term "farm" or "country style" is used in connection with sausage, the product must be prepared with natural spices to the exclusion of oleoresins, essential oils, and other spice extractives.

17.16 Although nearly every ingredient in a product contributes to its flavor, such substances as parsley, pistachio nuts, pimientos, and pickles, which are not added to a product solely for flavoring purposes, must be specifically named. Do not include them under the broad term "flavoring." However, ground parsley may be shown as flavoring.

17.17 Pimento is applicable to allspice, whereas pimiento refers to the cone-shaped, thick walled Spanish sweet pepper. Other varieties of sweet peppers, such as the common bell-shaped variety, are listed as sweet peppers.

17.18 The following shall apply in listing the ingredients used in the preparation of meat food product:

(a) The terms "pork," "beef," "veal," mutton," and "goat meat" are acceptable regardless of the anatomical derivation of the meat, except that tongues and hearts shall be specifically named, for example, pork tongues and beef hearts. The Trade Label Section may require specific declaration for meat ingredients on labels for such products as chili con carne, chili con carne with beans, corned beef hash, and ham spread. A declaration such as "beef cheeks" or "pork cheeks" shall be used for untrimmed cheeks, that is, cheeks with the glandular material attached.

(b) Meat byproducts such as beef tripe, pork stomachs, pork livers, and pork fat shall be specifically declared.

(c) The designation "boned pork heads" is applicable to meat and meat byproducts from pork heads provided the relative amount of muscle tissue is not less than that normally present on pork heads.

(d) The term "cereal" is acceptable to denote one or more meals or flours derived from cereal grains without more specific declaration. Bean flour, soya flour, or potato flour shall be declared by name because they are not classed as cereal.

(e) The foregoing should not be construed to invalidate approval of labels bearing more specific ingredient declarations than those mentioned in (a), (c), and (d), nor to prevent the use of such designation when desired by the establishment.

17.19 Pork fat shall be declared as such in the statement of ingredients. As a guide for judging the distinction between pork and pork fat, skinned pork jowls may be declared as "pork" but clear fat backs and clear shoulder plates must be declared as "pork fat."

17.20 There have been many questions concerning the tissues which may be included under the general terms "cheek trimmings" and "tongue trimmings." For uniformity, the following shall apply:

(a) The tissues resulting from converting cheeks to cheek meat shall be identified as "cheek trimmings" (preceded by the name of the species from which derived).

(b) The term "tongue trimmings" includes the entire mass of tissue, except cartilage and bone, obtained through converting long-cut tongues to short-cut tongues. Such term should be further identified according to species.

(c) When the muscular tissue is removed from tongue trimmings, the resulting mass shall be identified as "salivary glands and fat" (preceded by the name of species from which derived); the muscular tissue may be identified as "beef," "veal," "mutton," "pork," or "goat meat," as the case may be.

(d) Trimmings derived from the tongue itself shall be identified as "tongue meat," preceded by the name of species from which derived. Tongue meat shall not include any of the tissues described in paragraph (b) and (c) above.

17.21 Ingredients such as cracker meal, macaroni, and similar substances which in themselves are fabricated from various ingredients may be declared as such instead of listing the individual component parts.

17.22 It has not been required that the street and number be included on labels if the firm could be located through a telephone or city directory. The city and State are sufficient. If the location of a firm is given as other than the manufacturing location, the city should be qualified by a term such as "general office."

The qualifying phrase "distributed by" is not acceptable in itself. It may be used in connection with another phrase such as "prepared for and distributed by."

17.23 The statement of net weight or measure shall be expressed in the largest applicable unit. Therefore, 1 pound is used instead of 16 ounces, and 1 pound, 4 ounces, in lieu of 20 ounces. However, small packages of sliced bacon may be shown as containing  $\frac{1}{2}$  pound or 8 ounces; packages of sliced dried beef may be labeled  $\frac{1}{4}$  pound or 4-ounces.

17.24 Official establishments have proposed the use of approved labeling material for "Vienna Sausage," "Vienna Sausage, Cereal Added," "Vienna Sausage, Dried Skim Milk Added," and "Imitation Vienna Sausage," "Packed in either Water or Brine," bearing a net-weight statement of  $3\frac{1}{2}$  ounces on size 208 x 208 cans. This size of container is designed to hold 4 ounces of sausage. Packing less than 4 ounces of these products in this size of container results in deception.

17.25 There have been instances in which the weight of the paper and other packaging material used to wrap such product as fresh pork, beef cuts, and carcass meat was included in the net-weight statement. In determining compliance with the regulations, the inspector shall see that all wrapping and packing materials are included in the tare weight, and not in the net weight.

17.26 A statement of the gross and tare weights in lieu of the net weight on such containers as tierces, barrels, drums, boxes, crates, and large-size fiberboard containers is acceptable.

17.27 It has not been required by this Division that meat and meat food products in casings be marked with a statement of quantity of contents; however, no objection is offered to providing on the casing facilities for applying the weight, such as an opaque area preceded by the words "Net Weight." The presence of such facilities should not be construed to mean that the weight must be shown before the product leaves the establishment; however, if the casings are marked with a statement of quantity of contents, the inspector should check to determine whether such statements are accurate.

17.28 A review of the merchandising practices incident to the sale of prepackaged meat and meat food products in self-service departments of retail stores indicates that there is a definite consumer demand for frankfurters, wieners, pork sausage, and breakfast sausage, packed at catch weights.

Accordingly, it is not required that these commodities be packed at uniform weights of 8 ounces, 12 ounces, or 1 pound. So that the labels for such products shall not be misleading, the statement of quantity of contents shall be shown with the same degree of prominence as the other required labeling features, including the name of the product.

17.29 Systematic controls should be maintained at all times to check the quantity of contents. It is not practical to state definitely how many units per hour or per carton should be weighed or measured, owing to many variable factors. Inspectors, however, must assume the responsibility of this labeling to the fullest extent, making such tests as are necessary. Keep in mind that time, temperature, altitude, storage, and packing practices are some of the variable factors that must be considered. Deceptive filling of containers must not be permitted, even though a correct statement of the quantity of contents is shown.

17.30 In most cases, the determination of net weight requirement can be made at the time of packing or manufacture. However, in some instances, especially when imported products and products such as canned frankfurters are being packed, the net weight of the completely processed article is checked. The inspector has the responsibility of determining whether a particular lot of product complies with the net-weight statement. In order that a uniform method of determining net weight may be used throughout the Meat Inspection Service, the following procedure is outlined:

(a) The weight of the unopened can is tabulated as the gross weight.

(b) The weight of the clean, dry can is tabulated as the tare weight. After the product is removed as completely as practical with a spatula or similar instrument, the can should be washed in hot water to remove the adhering meat and fat and then thoroughly dried.

(c) The difference between the gross weight and the tare weight equals the net weight.

17.31 After checking the net weight of several cans, it is possible to determine the net weight of additional cans without opening them by subtracting the average tare weight from the gross weight of the unopened can. However, the number of cans opened should be sufficient to establish a tare that will be representative of the lot. The number of cans necessary to establish a reliable average tare will depend on the uniformity of the can weights. If the difference in weight

between the lightest and heaviest of the first six cans opened is no more than one-eighth of 1 ounce, the average of the first six cans will probably suffice as an average for the lot. If the difference in weight between the lightest and heaviest is approximately three-sixteenths of 1 ounce, six more cans should be opened. This refers particularly to cans having a capacity of approximately 12 ounces. The tare weight of larger cans may vary in proportion. Each lot of product should meet the following requirements:

(a) The average net weight of the cans checked should equal at least the stated net weight.

(b) There should be as many cans that are overweight as are underweight.

(c) The underweight should equal the maximum tolerance on not more than 20 percent of the total. (The incidence in a hundred cans of a very few containing a small quantity below the maximum underweight with the average at least equalling the stated net weight is not sufficient to reject a lot if the other net weight requirements are met.)

17.32 If a canned meat food product consists entirely of material that is nutritious and suitable for food, the statement of net weight should include the total weight of contents. However, if the canned meat food product is prepared with some packing substance not customarily used for food, such as water, brine, or agar, then the stated net weight should be the weight of the meat or meat food product, exclusive of packing material, taken after the article has been packed several days. For example, in the case of pigs' feet in vinegar pickle, the stated net weight should be the drained weight of the pigs' feet and in the case of whole ox tongues in agar, the stated net weight should be the weight of the ox tongues, exclusive of agar. Some products, such as cooked pigs' feet, cooked lamb tongues, and cooked sausage, may be packed in a vehicle at such weight as to result in regaining the moisture that has been lost in cooking before the product leaves the establishment.

17.33 (a) The following underweight tolerances are allowable for comminuted products and for liquid and partly liquid products in which the liquid is included in the net weight:

For a 6-pound can-----	$\frac{3}{4}$ of 1 ounce
For a 4-pound can-----	$\frac{1}{2}$ of 1 ounce
For a 2-pound can-----	$\frac{3}{8}$ of 1 ounce
For a 1-pound can-----	$\frac{5}{16}$ of 1 ounce
For a 12-ounce can-----	$\frac{1}{4}$ of 1 ounce
For an 8-ounce can-----	$\frac{3}{16}$ of 1 ounce
For a 6-ounce can or less-----	$\frac{1}{8}$ of 1 ounce

(b) The overweight tolerances for comminuted products and for liquid and partly liquid products in which the liquid is included in the net weight are allowed as follows:

For a 6-pound can-----	$2\frac{1}{2}$ ounces
For a 4-pound can-----	2 ounces
For a 2-pound can-----	$1\frac{1}{2}$ ounces
For a 1-pound can-----	1 ounce
For a 12-ounce can-----	$\frac{3}{4}$ of 1 ounce
For an 8-ounce can-----	$\frac{1}{2}$ of 1 ounce
For a 6-ounce can or less-----	$\frac{3}{8}$ of 1 ounce

(c) The overweight should not result in an overstuffed appearance of the can. Overstuffed cans should be handled in accordance with the regulations. The following net weight tolerances are applicable to frankfurters packed in brine in consumer-size cans:

(1) The overweight should not exceed the weight of one whole link.

(2) The average net weight should equal the stated net weight.

(3) No underweight should exceed 4 percent of the stated net weight.

(d) The average net weight for the large institutional-size cans should equal the stated net weight. The overweight should not exceed 4 percent of the stated net weight and the underweight should not exceed 2 percent of the stated net weight.

17.34 The mark of inspection in whatever approved form it may appear is the symbol of our service that reaches the public intimately. It erases from the consumers' mind the question of whether the product on which it appears has been subjected to complete inspection. It is our certification that the product has been carefully inspected and found to be sound, wholesome, and fit for human consumption at the time of shipment and that the labels are not deceptive or misleading. Therefore, we should take great pride in its significance and exercise constant vigilance in its application.

17.35 The master label file system in the Washington office consists of a combination of microfilm and International

Business Machines card records. Each label with all material pertinent thereto is photographed. To keep the photographic work at a minimum and for uniformity in photographing labels and other material presented in connection with requests for approval, we ask that you adopt a form for transmittal of sketches and labels like the one below. One copy of the label or material being presented for approval

should be attached to the transmittal form with a paper clip or only one staple for use in the Washington office. Mount all other copies to the transmittal form in any manner that suits your needs. Do not, however, cover the space provided for the approval stamp. Establishments should prepare a supply of the form for their own use on letter-size paper. Your cooperation will assist greatly in the operation of the master label file and will be appreciated.

17.36 Frequently, the Washington office stamps an addition on labels that are approved. These constitute a condition or requirement that becomes a part of the approval.

17.37 Attention is directed to a difference in the marking and labeling requirements for imitation sausage. Since it is apparent what product is being imitated, it is sufficient to apply the single word "Imitation" directly on the product as set forth in part 16, but part 17 requires that the word be followed by the name of the sausage imitated and the statement of ingredients.

Imitation sausage packed in properly labeled containers having a capacity of 1 pound or less, and of a kind usually sold at retail intact, need not bear the mark "Imitation" on each link or piece, provided no other marking or labeling is applied to each link or piece. The container shall be labeled in accordance with part 17 of the meat inspection regulations, as amended.

17.38 Where certain fixed minimum or maximum quantities of particular ingredients are prescribed in the composition of designated product, it is the responsibility of the inspector in the department to obtain strict adherence to the requirements. Laboratory analysis may be obtained when necessary. The ingenuity of the inspectors may be taxed at times to determine the percentage requirements. It entails a thorough knowledge of the product and its preparation. Company figures alone shall not be relied on.

17.39 If the term "bacon" is used to describe a product other than the conventional item which is prepared from the side of a swine carcass, it shall be qualified as to its origin in terms such as "pork shoulder plate bacon."

17.40 Product designated "Dry Salt Cured" may contain a curing solution which was injected directly into the tissues but not through the circulatory system before it is covered with dry curing mixtures. It may be momentarily moistened to facilitate initial salt penetration. However, the term

does not apply to product placed in curing solution. Product identified as "Dry Cured" shall not be injected with curing solution.

17.41 Tongues and brains of sheep and lambs are practically indistinguishable and may be designated either sheep tongues or lamb tongues and sheep brains or lamb brains. Large calf livers and hearts may be designated beef livers and beef hearts.

17.42 Gelatin is not a permitted ingredient of sausage, luncheon meat, meat loaves, and the like.

17.43 There is a clear difference between a loaf prepared with meat to the exclusion of meat byproducts and labeled as meat loaf, beef loaf, pork loaf, or similar name and a comparable product fabricated from various combinations. Dried skim milk and soya flour must be declared as part of the name of the product as well as included in the list of ingredients on a label for a product called "meat loaf" or "pork loaf" or the like. The word "loaf" refers to a form in which the product is prepared rather than to a specific article of food, and when used to designate a product, it must be followed by the list of ingredients.

17.44 "Chopped beef" shall consist of chopped fresh beef without the addition of beef fat as such, and the product should not contain more than 30 percent of fat.

17.45 Ham cooked in the conventional manner, which does not include the use of boiling water, should be labeled "cooked ham," not "boiled ham."

17.46 The words, "tender," or its close derivatives, and "ready to eat," may be used in connection with processed pork cuts such as hams that have been heated long enough to attain an internal temperature of at least 140° F. "Ready to eat" is approved if the finished product is actually a ready-to-eat article. Labeling material submitted for approval should include, on each copy, the method of processing and internal temperature attained.

17.47 (a) "Detached skin" refers to portions of skin from which most of the underlying fat has been removed, such as skin removed from bacon intended for slicing and skin removed in the process of closely skinning hams, shoulder cuts, and fat backs. If the removal of portions of skin is incidental to the removal of a considerable proportion of the underlying fat from the ham, shoulder, back, or the like, preparatory to the rendering of such fat, then the

portions of skin so removed shall not be regarded as detached skin and may be included with the fats, and rendered into lard. Ham facings are not regarded as detached skin.

Fresh ham skins, fresh pork shoulder picnic skins, and the like may be used in the rendering of lard when, taken as a lot, they have at least 65 percent trimmable fat.

(b) "Tails" mean the skin-covered portion only.

(c) "Windpipes" include the larynx, trachea, and bronchi.

(d) "Scrap fat" includes particles of tissue such as may be collected as a result of splitting the carcass, sawing the carcass or parts and washing blood-stained parts. It does not include fatty tissues of the thoracic, abdominal, and pelvic cavities, the trimmable fat attached to the organs in such cavities, or the particles of fat that may be scraped from the surfaces of the three cavities, provided the fatty tissues are reasonably free from muscle tissue, blood, and large blood vessels. Fresh, clean, sound fat obtained in the fleshing of fresh pork skins may be rendered for lard.

(e) "Skimmings" include unrendered fatty tissues and rendered fat such as may be collected from receiving vats under rendering tanks or from cooking vats.

(f) "Settlings" include "bottoms" such as accumulations of "scrap," water, and other material and the rendered fat therewith from receiving, settling, and storing vats.

(g) "Pressings" include:

(1) Fat pressed from the residue incident to rendering lard, other than by steam rendering, may be regarded as lard if it is promptly made sufficiently free of sedimentary scrap and water. Fat pressed from residue incident to rendering lard, including steam rendering, shall not be re-rendered for lard-making purposes. Such fat may be re-rendered for rendered pork fat making purposes.

(2) Fat pressed from the residue incident to rendering rendered pork fat, and fat pressed from the residue incident to rendering lard, may be regarded as rendered pork fat if it is promptly made sufficiently free of sedimentary scrap and water. Fat pressed from the residue incident to rendering rendered pork fat may be re-rendered to make rendered pork fat.

17.48 (a) Unpressed residue incident to rendering lard and rendered pork fat, other than by steam rendering, may be re-rendered for rendered pork fat making purposes. Unpressed residue incident to rendering lard and rendered pork fat shall not be re-rendered for lard-making purposes.

(b) Pressed residue incident to rendering open kettle rendered lard and open kettle rendered pork fat, which has not been pressed by means such as an expeller or a hydraulic press, may be re-rendered for rendered pork fat making purposes. All other pressed residue incident to rendering lard and rendered pork fat shall not be re-rendered for edible purposes.

17.49 The term "refined lard" is applied to open-kettle rendered lard, and to prime-steam or dry-rendered lard that has been run through a filter press with or without the addition of a bleaching agent.

17.50 (a) Pork jowls may be rendered into lard.

(b) Pork jowls intended for use in fabricated products or in rendering must be sliced or deeply scored so as to reveal any deep-seated condition which would make them unacceptable for food purposes. The large inverted hair follicles commonly seen in pork jowls must be removed before the product leaves the establishment or is used for further processing.

17.51 When the term "manteca" or "manteca pura" is used as a name of a product, the English designation "lard" or "rendered pork fat," as the case may be, should follow in close proximity.

17.52 The terms "animal fat" and "meat fat" may be used synonymously to identify rendered fats obtained from cattle, sheep, swine, or goats in the name of product and ingredient statement for such meat food products as shortening and uncolored oleomargarine. The terms "animal fat" and "meat fat" shall not be used to identify such well known single commodities as lard, rendered pork fat, oleo oil, oleostearin, oleo stock, and the like when prepared and packed as such.

17.53 Tripe and untrimmed cheeks are not customary ingredients of chili con carne. Although beef heart meat is permitted in chili con carne, beef hearts are not. The term "beef heart meat" applies to beef hearts minus the auricles, or so-called heart cap.

17.54 Pork stomachs, pork skins, pork snouts, and other meat byproducts, except fat, are not customary ingredients of a product labeled "Braunschweiger." The name "liver sausage" is inaccurate for a product prepared with meat byproducts to the exclusion of meat.

17.55 For an inspector to exercise proper inspectional control over the labeling of meat and meat food products, it is necessary that he have a clear understanding of the applicable regulations and be thoroughly familiar with the preparation and composition of each product prepared under his supervision.

17.56 The name used to designate an article should be the common name, if any, and one which clearly describes the finished product; for example, a product labeled "beef and gravy," "pork and gravy," "pork with barbecue sauce," "meat balls with gravy," or the like, should contain more meat or meat balls than gravy or sauce in the finished product. If upon examining representative samples of the finished product the inspector finds more gravy or sauce than meat, names such as "gravy and beef," "gravy and pork," "barbecue sauce with pork," and "gravy with meat balls" would be accurate and informative.

17.57 The statement of ingredients should show the ingredients listed in the order of their percentages according to the amounts used in preparing the product rather than in the order of predominance in the finished product. For example, cooked sausage may contain 10 percent added water; however, it is customary to use a greater amount of water in its preparation. In such case water should be declared in the statement of ingredients in the order of its predominance by comparison with the other ingredients.

17.58 Potted and deviled meat food product should not contain added moisture, but when water is used to replace the moisture lost incident to precooking some of the meat or meat byproduct ingredients, then water constitutes an ingredient of the product, and should be declared according to the quantity used.

17.59 It is the responsibility of the inspector to see that all meat and meat food products prepared under his supervision are properly labeled.

17.60 (a) A uniform label filing system to aid inspectors wherever assigned is outlined below. Labeling and marking material is filed in regular filing cabinets as follows:

(1) A separate file is maintained for each official establishment.

(2) The material is filed in chronological order with the last approval in front.

(3) The files are subdivided alphabetically with material filed under the appropriate letter according to the name of product as, for example, under **B**—bacon, bologna, brains, braunschweiger, ground beef, corned beef, pork shoulder butt, beef and gravy; under **C**—capocollo, cervelat, cutlets (pork, veal, etc.), chili con carne; under **M**—luncheon meat, meat food product (potted, deviled, etc.); under **P**—pepperoni, prosciutto, pudding (liver, tongue, blood, etc.); under **S**—shortening, steaks, pork sausage, Polish sausage, vienna sausage, soups; and under **T**—tongue, thuringer, tails (pig, ox, and ox tail joints). Material which cannot be readily classified alphabetically is filed under “miscellaneous.” Very few items should fall in this class. No other subdivision of the file is necessary, and no distinction is made in the various types of labeling material, such as inserts, wrappers, brands, etc. All correspondence pertaining primarily to labeling or marking devices should be filed with the material with which it is concerned. If a letter concerns more than one label, a cross reference is noted on the label.

(4) Labeling and marking material which has been granted approval for a limited period of time is filed separately from regularly approved material in order to facilitate removal from the files at termination of approval period.

(5) Material approved in sketch form is filed separately from regularly approved or limited approved material. To keep the number of sketch approvals on hand to the minimum, sketches should be discarded when finished material prepared in accordance with the sketch is approved.

(6) No card or other index system is necessary when labels are filed under the above system.

(7) At small establishments such as slaughtering plants where only a few marking and labeling devices are used, we have found it is generally satisfactory to file all approved material chronologically in one jacket without subdivisions.

(8) (a) Mounting of labels, inserts, etc., on thin manila or cardboard sheets  $11\frac{3}{4}$  by 9 inches or 11 by  $8\frac{1}{2}$  inches in size, before filing, aids greatly in keeping the material in good condition and also makes for a more orderly and neat file. The approval number and date of approval can

be written on the upper righthand corner of the manila sheet if it is not readily visible elsewhere.

(b) An inspector in charge should see that the label files at his station is set up in accordance with the system just described.

## PART 18—REINSPECTION AND PREPARATION OF PRODUCTS

18.1 When a particular article has become unclean by accidental contamination and can be cleaned with water, care must be taken to see that pieces are promptly washed individually under a spray of running water. Separate equipment should be provided for this purpose. The use of hand-washing basins for cleaning product is not permitted. Unclean articles referred to in this paragraph must not be accumulated or massed before or during the washing operation.

18.2 It may be necessary to heat or otherwise treat products that are suspected of having absorbed odors that are not readily discernible by usual methods of examination.

18.3 Edible rendered fats containing tank water in first stages of sourness may be reprocessed if the handling is begun promptly after its detection. There is no provision for rehandling for food purposes rendered fats which contain tank water beyond the first stages of sourness. The fats may not be mixed with sound edible product in any proportion as a recovering process. The product should be retained until further approved processing determines its final disposition. The treatment of the rendered fats may be undertaken immediately without waiting for a report from the laboratory.

18.4 The requirement of section 18.1 (b) (1) of the regulations does not change the status of such relatively stable products as lard, sliced or slab bacon, sliced dried beef, and the like which are sometimes distributed in hermetically sealed containers.

18.5 Unclean frozen product shall be made clean in an acceptable manner before being defrosted in water or pickle. Care must be exercised to see that no loose material from containers is allowed to enter the defrosting solution.

18.6 Occasionally product is reinspected, condemned, and destroyed for food purposes and no complete record of the transaction reaches the inspector in charge. In order to determine accurately the inspection requirements as well as

the facilities necessary for disposal of condemned material, such information should be readily available. Unclean paunches, stomachs, chitterlings, unwholesome fats, sour meat, and like articles are samples of condemned material.

Inspectors should adhere strictly to the regulations concerning the reporting of products condemned on reinspection. When facilities are not available for weighing condemned products, an estimate of their weight will be acceptable.

18.7 Cod, kidney, and breast fats bearing the marks of Federal inspection may be admitted into official establishments for edible purposes provided the fats are clean, sound, and otherwise fit for human food.

18.8 Occasionally inspectors misunderstand action taken by the Washington office with respect to equipment and materials proposed for use by inspected meat-packing plants. The following is to clarify the actions taken by the Washington office and the responsibilities of each inspector at the establishment where the equipment or material is offered for use:

It is understandable that the manufacturer of equipment or the distributor of such materials as detergents, insecticides, rodenticides, plastics, lacquers, and the large variety of probable ingredients of meat food products desires to have the inspector in charge and the Washington office determine the suitability of the particular article for use under Federal meat inspection. In fact, it is necessary that the Washington office review proposals to use such new articles and materials so as to maintain a high degree of uniformity in applying our requirements throughout the meat packing industry. In reviewing these proposals, the Washington office determines their suitability under existing regulations and requirements and endeavors to ascertain whether their use by an inspected establishment will or will not create an objectionable condition. Frequently, arrangements are made for a trial before final decision is made.

Even though the Washington office makes every effort to determine the suitability of a new product, a favorable decision does not constitute blanket endorsement. Final determination with respect to its use in any particular plant is the responsibility of the local inspector. The decision by the Washington office that any article or material is generally suitable for use under Federal meat inspection constitutes assurance to the inspector that its use should be permitted so

long as there is no local condition which would indicate otherwise. It is the inspector's responsibility to make this local determination and to inform the Washington office of adverse findings.

To summarize, favorable decision by the Washington office with respect to any new article or material offered for use at an inspected establishment does not relieve the local inspector of his responsibility to see that it is suitable for the purpose intended, and is properly used.

18.9 Since ozone affects the sense of smell and also masks odors, thereby interfering with inspection, the use of lamps or equipment that produce ozone in such quantity as to interfere with inspection is prohibited in official establishments other than in coolers set aside for the so-called quick-aging of beef.

18.10 Lye solution for removing the outer surface of vegetables has been permitted provided the lye solution is completely removed before the vegetables are processed further.

18.11 Only hardwood or hardwood sawdust should be used for smoking product. The resinous woods are unacceptable for smoking. The use of steam in smokehouses has been permitted but a combination of steam and smoke is not sanctioned. The amount of steam should not be so great that its use will result in excess condensation and consequent dripping.

18.12 Cover pickle that is clear, free of sediment, and does not show evidence of any decomposition may be reused. Pickle which escapes during the pumping of the blood vessels may be salvaged for reuse provided it is handled in a satisfactory manner and is effectively sterilized and filtrated. When mechanical pumping devices are used for injection of curing solutions into bellies, the pickle which escapes from the product and that which is spilled directly from the pumping needles may be reused if the collection and filtration of the pickle are accomplished promptly and continuously.

18.13 The use of lead seals or other identifying devices consisting in whole or in part of lead, which are directly attached to the meat or product or which come in contact with meat or product other than dried beef, summer sausage, and similar dried meat or product, is not permitted.

18.14 Metals such as copper, cadmium, lead, and the like are not acceptable for use in the construction of containers,

fittings, pins, and similar devices when such metal comes in contact with product.

18.15 Metal drums coated on the inner surface with lacquer may be used provided the coating is smooth, odorless, hard, and does not peel or blister. The resin or lacquer shall be approved by the Washington office before its use is permitted. Such approval is usually given only to the manufacturer, and then only after submission of a statement showing the chemical composition, intended use, method of application, action while in contact with water and fat, and any toxicological data deemed necessary. If the material is then considered unobjectionable, the use of a trial lot is authorized at the request of an official establishment, and the suitability of the material under actual operating conditions is observed by the inspector in charge. If the inspector's report is favorable, the Washington office approves its use for the purpose originally proposed.

18.16 Hog stomachs may be used as containers of meat food products, but when used as such they will not be classed as animal casings. They will be classed as an edible organ and must be prepared in a cleanly manner.

18.17 When abomas of calves are used to produce rennet, they do not need to be thoroughly clean. They may be emptied of their contents in an edible products department provided the operation creates no nuisance. The containers should be marked "calf rennets" and "inedible."

18.18 Finished casings prepared at unofficial establishments may be received into official establishments and used as containers of meat food products provided they present no objectionable condition. Unsound casings shall be rejected. Animal casings of foreign origin should not be rejected solely because of their dark color. Casings are inspected when they are presented for use as containers. Sewed animal casings shall be carefully examined before use, particularly at the inner seams. Excessive fat shall be removed from animal casings before use. Hog bungs shall be free of hair and scurf at the crown end.

18.19 Animal casings for use as containers shall be thoroughly flushed throughout their entire length immediately before stuffing. Whether this can be done singly or collectively can be determined at the establishment by the inspector.

18.20 If the lips from cattle, calves, sheep, and goats are used in the preparation of meat food products, they should be chopped to a fineness which will completely destroy the conical shape. Experience has demonstrated that the shape of conical papillae cannot be destroyed with any degree of certainty unless the lips are cooked and the mucous membrane removed prior to the chopping operation.

18.21 Some of the products in which bones or particles of bone may be found include the following: Tongue trimmings, brains, cheek meat, hearts, trimmings derived from neck bones, ribs, vertebrae, and heads. The inclusion of particles of bone in meat food products is a source of consumer complaints and should be guarded against by close inspection.

18.22 Crushed or ground bone is not a meat food product and therefore is not eligible to bear the marks of Federal inspection. Further, crushed or ground bone as such is not permitted to be used as an ingredient of a meat food product. This does not preclude the use of bone in the manufacture of soup stock which is intended as an ingredient of a meat food product. The bone-crushing operation may be conducted in the edible products department provided (1) the handling of the bones and their preparation does not create an insanitary condition or in any way interfere with inspection or preparation of meat food products and (2) that only clean sound bones derived from U. S. inspected and passed carcasses are used.

18.23 Cystic kidneys shall not be used for food purposes.

18.24 Although intestines shall not be used as an ingredient of meat food products, some may be prepared for food purposes as chitterlings. Intestines prepared as chitterlings must be handled in a cleanly manner as an edible product and be thoroughly washed inside and outside. Chitterlings may be split during the cleaning process; however, when not split, they must be turned so that the inner surface and the outer surface of the intestines are presented for inspection. All excess fat shall be removed and the finished product shall be free from excess water.

18.25 Clotted blood shall be removed from hog hearts before the hearts are chilled in the cooler.

18.26 All materials such as curing mixtures, seasonings, spices, tomato puree, cereals, dried skim milk, and the like, should be labeled to show the name of the article or a list of ingredients when delivered to the establishment. In addi-

tion, the materials should be enclosed in a sanitary container and should show the name and address of the manufacturer. Inspectors should reject materials which do not comply with these requirements. When a material meets these requirements and is one which has been approved for use in meat food products, the inspector should make the usual examination for acceptability. In those cases where a laboratory examination of the material is considered necessary, the sample form should show the complete identity of the material.

18.27 "Dried skim milk" (also known as "nonfat dry milk solids" or "defatted milk solids") has been approved for use, with proper declaration, in sausage and meat loaves. A mixture of dried skim milk and edible albumin has been approved for use in imitation sausage and loaves other than meat loaves, but has not been approved for use in sausage or meat loaves.

18.28 No mixture containing albumin from inedible material has been approved for use in meat food products. Dried whey, dried buttermilk, sodium caseinate and calcium caseinate have not been approved for use in meat food products.

18.29 Materials other than products which have been rejected for use may be removed from the establishment or destroyed within the establishment if the management so desires. In most instances, it will be well to notify the Food and Drug Administration and local health authorities of such action.

18.30 Most establishments preparing product containing beans have facilities for cleaning, picking, or otherwise eliminating unsuitable beans from a lot prior to inclusion in a meat food product. Therefore, when lots of beans are received at an establishment having such facilities, the beans should receive a preliminary inspection and may be brought into the establishment unless found to be affected with a condition such as heavy mold, sourness, or weevil larvae, webbing, or refuse which could not be removed by the cleaning procedures. Beans from an accepted lot should not be used in product until the cleaning process has removed all foreign material (stones, dirt, weed seeds, and cereal grains) and beans damaged by insects. Beans which are less severely damaged by insects (in which the seed coat is slightly affected) and those showing slight damage by frost, weather,

or disease may be included in product. Broken beans and beans with the seed coat partially or wholly removed may also be included. Establishments not having bean-cleaning facilities should receive only beans which are entirely free of defects which make beans unsuitable for inclusion in product. All beans should receive a thorough washing before use.

18.31 Salt containing approved kinds and quantities of an anticaking agent may be used. These agents are usually tricalcium phosphate, calcium carbonate, or magnesium carbonate, used singly or in combination. However, this permission does not cover the use of these agents as such in meat food products.

18.32 Salt which comes in contact with meat or product shall be clean and free from extraneous materials, including rock or slate particles normally found in rock salt. The commonly used recrystallized or vacuum-pan granulated salt, with or without anticaking agent, is acceptable for this purpose.

18.33 Salt solutions used for curing, defrosting, or for wetting cloths prior to application to dressed carcasses shall be clear. The salt used to prepare the solutions shall be free from extraneous material which indicates contamination with filth but may contain insoluble mineral matter such as slate or rock particles.

18.34 Salt used to settle rendered fats shall also be free from extraneous material which indicates contamination with filth but may contain insoluble mineral matter which does not remain in the rendered fat.

18.35 Salt should be handled so as not to become soiled. Bins or other facilities for the storage of salt should be constructed in a sanitary manner so they may be readily cleaned and will protect the salt from contamination.

18.36 The equipment used for preparing salt solutions should be of sanitary construction and should be maintained in clean condition to avoid contamination of the solutions.

18.37 The congealing property of gelatin restricts its use in meat food products to those in which it would normally be an expected ingredient such as souse, jellied beef loaf, canned whole ham. It may also serve as a coating for such products as cooked ham and fresh cuts. However, it is not considered a customary ingredient of sausage.

18.38 The application of approved clear mineral oil or edible vegetable oil to the outer surfaces of dry or semidry

sausage casings as an inhibitor of mold formation has been accepted. Such application must be made after the prescribed treatment for the destruction of possible live trichinae has been completed on applicable products.

18.39 The following are not considered normal ingredients of sausage: eggs, cheese, pickles, macaroni, vegetables. Blood, kidneys, and detached skin are not to be used in the preparation of such types of sausage as bologna, frankfurter, vienna, and braunschweiger.

18.40 Glycerin may not be added to product.

18.41 Ingredients such as dried or candied fruits, dehydrated vegetables, and fruit juices containing small additions of sodium benzoate or benzoic acid, sodium sulfite or sulfur dioxide, or combinations of these for the purpose of preserving the ingredient may be used in the preparation of those meat food products in which such ingredient is customary. For example: dried or candied fruits, including maraschino cherries, may be used for decorating cooked smoked pork cuts; dehydrated vegetables for preparing soups and hashes; and fruit juices for flavoring certain stews and soups. These preservatives need not be declared on labeling material for meat or meat food product.

18.42 Restrictions on the use of water or ice in the preparation of luncheon meat and meat loaf are extended to canned chopped ham, canned chopped pork generally, and canned chopped mixtures of pork and other meats. The quantity of water or ice that may be added to luncheon meat and similar products is based on the percentage of ingredients going into the preparation of the product. Therefore, strict control is exercised at the time of preparation and is not based on the finished product. The amount of water used in the fabrication of the product shall be listed in the ingredient statement according to its percentage at the time of manufacture and not as it occurs in the finished product.

18.43 Product prepared with meat byproducts to the exclusion of meat cannot be regarded as sausage.

18.44 The proportion of a condimental substance which may be added to sausage to augment its palatability is dependent on many variable factors. Substances having a strong pungency, aroma or appetizing quality should be in lesser proportion than substances having those qualities in lower value. On the other hand, condiments, especially those highly colored, should not be added beyond their usefulness

as such. For instance, paprika has a low pungency, so a product to which it is added may be considerably altered in color before the condimental effect is apparent. In such a case, its coloring properties must be taken into consideration along with its seasoning value to determine the proportion that may be used in any given product. A larger amount of the condiment may be used however, if it is considered a customary ingredient of a specific product.

18.45 Equipment used in the preparation of sausage containing cereal or other permitted materials of similar kind shall be made acceptably clean before it is used to prepare product not containing such additions.

18.46 Cereal is not a permitted ingredient of thuringer or corned beef hash.

18.47 Meat byproducts, cereal, and dried skim milk are not permitted in mettwurst.

18.48 It is important to differentiate between the basis on which water may be added to sausage which is not cooked and to that which is cooked. Sausage which is not cooked may contain up to 3 percent of added water, based on the total ingredients used in the preparation. The added water is not calculated on the finished product but on the percentage of materials going into its manufacture. On the other hand, cooked sausage may contain up to 10 percent of added water, based on the weight of the finished product.

18.49 Only clear solutions free from insoluble suspended material or other contamination should be injected into meat for the purpose of curing.

18.50 Disodium phosphate may be added to the pumping pickle for cooking and canning hams, pork shoulder picnics, and the like. The pumping pickle may contain not more than 5 percent of disodium phosphate. The use of such pickle shall not result in more than 0.5 percent of the added phosphate in the finished products. When disodium phosphate is used as permitted above, a statement such as "disodium phosphate added" or "with added disodium phosphate" shall be prominently displayed on the label in direct connection with the name of the product.

18.51 The regulations provide for the addition to products of nitrates of sodium or of potassium as well as nitrites of sodium or of potassium. The desirable action of the nitrates on or in products is contingent upon their conversion to active form as nitrites. Therefore, the addition of nitrates

is limited to that amount which under normal conditions will not by conversion of the nitrates into nitrites result in the presence of nitrite in excess of the amount permitted in the regulations. The addition of excessive amounts of nitrates serves no useful purpose and is not permitted. The laboratory is in a position to determine the acceptability of the many varied mixtures containing nitrates, nitrites, or combinations of these, which are compounded for use in official establishments. The laboratory can also furnish information to the inspector regarding the amount of such mixtures that may be used.

18.52 Monosodium glutamate and hydrolyzed plant protein may be regarded as expected ingredients of sausage, meat loaf, luncheon meat, and similar meat food products and may be used in these products. These materials have long been used in loaves, soups, stews, hash, bouillon cubes, fluid extract of beef, imitation sausage, and other products. When used in meat food products, the labels for such products shall include the name of the added ingredient in the list of ingredients in the order of its percentage and by its common or usual name, such as monosodium glutamate or hydrolyzed plant protein.

18.53 There is no objection to the inclusion of either monosodium glutamate or hydrolyzed plant protein in products such as hamburger, chopped beef, cubed steak, and steak prepared from meat which has been molded after comminuting processes such as grinding, chipping, thin slicing, and the like. Labels for product such as hamburger, which usually contain a list of ingredients, may reflect the addition of monosodium glutamate or hydrolyzed plant protein merely by including the added ingredient in the list of ingredients in order of its percentage. For example, Hamburger, Ingredients: chopped beef, beef fat, monosodium glutamate (or hydrolyzed plant protein). Labels for articles such as chopped beef, cubed steaks, or the comminuted type of steaks, which do not contain an ingredient statement, should indicate the use of the added ingredients by a qualifying statement such as "Monosodium Glutamate Added" or "Hydrolyzed Plant Protein Added." The qualifying statement must be contiguous to the name of the product and sufficiently prominent to assure its being read as a part of the name.

18.54 The use of monosodium glutamate or hydrolyzed plant protein does not in any way alter the amount of water

that may be used in the preparation of luncheon meat, meat loaf, and fresh sausage, nor in the amount of water which may be present in cooked and smoked sausage. When samples of such meat food products are sent to the laboratory for analysis, information shall be furnished by the inspector on Form M. I. 422 concerning the amount of monosodium glutamate or hydrolyzed plant protein used for each 100 pounds of finished product. For each ounce of monosodium glutamate or hydrolyzed plant protein used per 100 pounds of finished product, one-sixteenth of 1 percent will be deducted from the total protein before computing the amount of added water in the product.

18.55 The labels for meat food products containing monosodium glutamate or hydrolyzed plant protein should not show the words "artificially flavored" contiguous to the name of product.

18.56 Monosodium glutamate or hydrolyzed plant protein may be added to the pumping pickle, cover pickle, or dry-cure mixture for cured meats. When used in such cured meats as hams, bacon, pork shoulder picnics, cured beef, and tongues, no change will be required in the labeling. When samples of cured meats are sent to the laboratory for analysis, information shall be furnished by the inspector on Form M. I. 422 concerning the amount of monosodium glutamate or hydrolyzed plant protein used for each 100 pounds of finished product.

18.57 Acidification with vinegar, lactic acid, or citric acid of approved dye solutions for application to casings has been permitted.

18.58 Artificial casings impregnated with soluble approved dyes may be used in official establishments for the small varieties of sausages under the provisions of paragraph 18.7 (m) of the meat inspection regulations. The certification required for coal tar dyes under subparagraph 18.7 (m) (2) shall be furnished with each lot of such dye-impregnated casings. "Blow-out" sausage, the sausage resulting from broken casings, and that which is stripped from the ends of the casings in order to effect the tie, may be reworked into subsequent lots of the same kind of sausage provided there is no perceptible coloring of the finished sausage as a result of the inclusion of this material.

18.59 The examination for color penetration in products should be made before the products leave the establishment.

This control can easily operate without recourse to the laboratory. Corrective action, if indicated, shall take place before the product is shipped.

18.60 Cured hams intended for canning may be shipped from one establishment to another if shipments are properly identified to the receiving inspector in charge. To do this, hams should be accompanied by a properly modified Form M. I. 408-1 which indicates that they are eligible for canning in accordance with the applicable regulation.

18.61 When it is necessary to send samples for laboratory analysis in connection with the disposition of a lot of hams retained during preparation for canning because of suspected excess moisture, individual samples of several hams should be obtained to assure representative results. Each sample should consist of either a 1-inch center slice of the ham taken at right angles to the femur or a 1-pound sample obtained by grinding and mixing the entire ham. The bone, skin, and excess fat should be removed from the ham before it is ground for sampling. The meat shall be ground through a  $\frac{1}{16}$ -inch plate, promptly mixed and ground again through the  $\frac{1}{16}$ -inch plate, and again mixed. The sample shall be obtained from the resulting mixture. Each sample should be placed immediately in a tight metal or glass container. The preparation of such a sample should be done quickly to keep to a minimum the evaporation of moisture during the handling. If the establishment desires to take a sample for analysis, every effort should be made to make certain that the product in each sample has been ground and handled in accordance with the foregoing.

18.62 (a) Establishments which receive Federal Meat Inspection Service are responsible for preparing *all* products in full compliance with applicable regulations. Whatever controls are necessary to obtain such compliance must be placed over the manufacturing processes. The following control measures have been found effective:

(1) Use a specific tested formula for each product and *require strict adherence* to the formula. If it is found necessary to deviate from a formula which is known to produce a product in compliance with the regulations, the establishment should expect to carefully work out such deviation with the inspector before regular production is started.

(2) Require accurate measurement and positive identification of all ingredients going into the manufactured product.

(3) Use specific tested cooking and smoking practices which are known to produce a product in compliance with the regulations.

(4) Provide positive identification of product through the manufacturing processes and assure correct marking, labeling, or both, with approved materials.

(5) Frequently check the weight of the finished product against total amount of ingredients used.

(6) Provide responsible supervision in the processing department to see that the controls are effective at all times.

(b) The inspector has the responsibility of determining that all products prepared under his supervision comply with applicable regulations. To accomplish this effectively he must:

(1) Have a thorough knowledge of the formulas and manufacturing processes used in preparing each product.

(2) Require such controls by the establishment as will result in all product manufactured being in compliance with applicable regulations concerning composition and correct marking and labeling.

(3) Be certain that all product within the area of assignment is prepared with appropriate formulas and by methods which will result in compliance with the regulations.

(4) Know that all ingredients used in the preparation of products are wholesome and acceptable.

(5) Permit the distribution of product which is known to be in compliance with the regulations and retain any product which is not. This action must be based on actual knowledge of the preparation of the product. Samples of such products shall, of course, be taken for laboratory analysis, if such analysis is deemed necessary.

(6) Require changes in formula when necessary, to yield a product in compliance with the regulations.

(7) Collect such samples for laboratory analysis as are necessary to determine whether changes in manufacturing practices are needed to assure compliance with the regulations. All previous instructions and general understandings regarding the obtaining of a certain number of samples of violations before retaining a product are no longer effective.

(c) The supervisor has the usual responsibility to determine that the inspector working under his supervision per-

forms effectively in the area of his assignment. To accomplish this the supervisor should:

(1) Understand thoroughly the controls used by the management of the establishment to assure that all product manufactured is in compliance with the regulations.

(2) Understand thoroughly the inspection supervision given to the manufacturing processes by the inspector.

(3) Collect check samples for laboratory analysis at irregular intervals to determine the effectiveness of the control program used by the establishment and the supervision given by the inspector.

18.63 (a) Laboratories are maintained by the Federal Meat Inspection Service for supplying to the inspector information which he needs to be sure that all products under his supervision are prepared according to the regulations. The meat inspection regulations place full responsibility on the inspector to know that all product prepared is sound, wholesome, free from adulteration, and truthfully labeled at the time it leaves his jurisdiction.

(b) The inspector must be continually alert to detect substances unsuitable for inclusion in food such as those contaminated by rodents, insects, molds, dirt, and the like. The detection of such contamination often does not require the help of the laboratory. Since some foreign matter cannot be detected by visual inspection, the laboratory can be of valuable assistance to the inspector. For this reason, samples of flour, spice and flavorings, curing materials, dried skim milk, tomato puree, and the like, are submitted to the Meat Inspection Laboratory for examination.

(c) Part 17 of the meat inspection regulations gives the minimum requirements for a number of prepared products, so that the inspector can control the preparation of every batch of product. The regulations also specify the fat content of hamburger and fresh sausage and the gain permitted in hams for canning. The laboratory may be used for checks on such products, but the primary control is vested in the inspector in the establishment.

(d) When not more than the permitted amounts of curing materials are added to product, there should be few violations for excess nitrite. Sufficient checks of finished product should be made, however, to know whether the conversion of nitrate to nitrite has been greater than normally expected.

(e) The fabricated product in each container should be identified to show all of the ingredients used in its prepara-

tion, listed in the order of their percentages. This identification should also be applied to containers of single product not readily distinguishable. The tag or label used for identification should accompany the product through all stages of preparation from the time of chopping until the product is finally marked or labeled.

(f) The inspector should not be concerned with the ability of a particular laboratory to handle necessary samples. Any adjustments in this respect will be made by the Chief of the Laboratory Section.

(g) Samples may be collected any day of the week. Care should be taken to have samples of perishable products arrive at the laboratory in good condition. Thorough pre-chilling and control of the time of mailing will help prevent spoilage. Obviously, the collection of samples should not follow a definite schedule.

18.64 (a) Since all product should be in compliance with the meat inspection regulations when it leaves an official establishment, it follows that the inspector will retain product that does not comply with the regulations. In case of a difference of opinion between the management and the inspector on a question such as moisture content of smoked sausage or the addition of excess cereal or dried skim milk, samples of the retained product may, of course, be submitted for analysis.

(b) When a sample is taken for laboratory analysis, it is important that the sample be truly representative of the entire lot. The sample should be properly identified from the time it is taken until it reaches the laboratory. The Form M. I. 422 which accompanies the sample must be fully explanatory. The information on the form should include the name of the product as it will be labeled, the list of ingredients in the order of their percentages at the outset, and the establishment from which it originated. In most cases the sample taken should be from finished product, although investigational samples may be collected at any point in the operation. In the case of proprietary mixtures, a list of the ingredients as they appear on the shipping containers, the name and address of manufacturer, and the purpose for which the material is intended should be noted on the laboratory form. Four ounces should be submitted in the conventional sample bottle. If a shipment consists

of more than one bag, barrel, or other container, a proportionate number of samples should be taken at random throughout the lot. Any article received in an establishment and not identified by name and ingredient statement should be withheld from use until satisfactory identification is made.

(c) When sampling cereals, spices, and similar materials, the inspector upon opening the package should remove and examine a sufficient portion of the contents to ascertain whether the article is uniform throughout and to make sure that the sample represents the lot. Unfit materials should be rejected. Laboratory analysis of articles known to be unacceptable usually serves no useful purpose.

(d) Product should not be wrapped in paper before it is placed in the sample can. Sample containers must have a tight-fitting cover or stopper. Ordinarily, the sample should fill the can. Samples of large sausage and similar products should not be forced into the sample can. Cutting such product into smaller pieces will facilitate its removal in the laboratory. The casings should not be removed from a product.

(e) All procedures in sampling should be so carried out that the sample when it reaches the laboratory will truly represent the product.

18.65 (a) Form M. I. 422 (Rev. 5-1-51) is designed for reporting one sample only. It has a space in the upper right hand corner for the establishment number and sample number. The establishment number shall be used in connection with each sample number, for example, the first sample number for establishment 38 would be 38-1, the second, 38-2, and so forth. Sample numbers should begin anew the first of each fiscal year.

(b) Laboratory sample forms shall be prepared and distributed as follows: Five copies of Form M. I. 422 (Rev. 5-1-51) shall be prepared by the inspector at the establishment for each sample to be forwarded to the laboratory. The forms may be hand-written if a typewriter is not available. The original and first and second carbon copies shall be placed on top of the samples in the cardboard container without being folded. The fourth copy should be placed around the can or bottle enclosing the sample and folded so that the description of the product will be on the outside. A rubber band or string should hold the form around the

container. The fifth copy is retained by the inspector until the laboratory report is received.

(c) When the laboratory findings are completed they shall be reported on the three copies of Form M. I. 422 (Rev. 5-1-51) received with the sample. The original shall be returned to the inspector in charge, the first copy forwarded to the Area Director in Washington, D. C., and the second copy retained by the laboratory for an office record.

(d) When a sample does not comply with the regulations, the inspector at the establishment shall make his corrective action report on the fifth copy in accordance with the instructions on the reverse side of the form. This report shall be forwarded to the inspector in charge for his comments and signature and then sent to the area director. Be sure that the form sent to the area director is legible and shows the nature of the violation.

18.66 When a sample is sent to the Washington Meat Inspection Laboratory for special purpose, a notation must be made on the laboratory form to that effect, or the form should bear reference to a letter or correspondence. If no notation appears on the form to indicate special handling, the sample may be discarded or given the usual analysis for the class of product, especially if it arrives ahead of any correspondence on the subject. It is important that all copies of the form be clear and legible.

18.67 Samples of meat and meat food products prepared in official establishments are forwarded to the laboratory for examination when further information is needed by the inspector to determine whether product is prepared in compliance with the regulations. All sample forms for product shall include the inspector's written questions concerning the product represented by the sample, for example, "What is the added moisture content?", "What is the dried skim milk content?", "What is the cereal and added moisture content?", "What is the fat content?", etc. Unless a sample is accompanied by a form asking for specific information, the sample will be discarded by the laboratory. The laboratory will return the form to the inspector with a notation to that effect.

18.68 New cartons for forwarding samples will be stocked at the following stations: Chicago, Ill.; Kansas City, Kans.; New York, N. Y.; Omaha, Nebr.; St. Louis, Mo.; San Francisco, Calif.; and Washington, D. C. The folding cartons

capable of holding three samples which are in stock may be used as long as they are in good condition. The sample carton is intended to be used exclusively, whether for one or more samples, and use of the screw-top sample container should be discontinued. Where less than three samples are placed in the carton, the additional space may readily be stuffed with paper or other light waste material. Two addressed franks, one for forwarding samples to the proper laboratory and the other for returning empty cans and bottles to the establishment from which they were forwarded, shall be prepared by the inspector at the establishment. The franks should be placed on the carton in such a way that only the outgoing frank will be visible when the carton is tied and ready for mailing. In this way an adequate supply of sample cans, bottles, and cartons should be available at the establishment at all times.

18.69 Following is a list of area directors and the stations under their supervision.

**DR. R. K. SOMERS**  
AREA 1

El Paso, Tex.  
Los Angeles, Calif.  
Phoenix, Ariz.  
Portland, Oreg.  
San Diego, Calif.  
San Francisco, Calif.  
Seattle, Wash.  
Yakima, Wash.

**DR. D. W. GLASCOCK**  
AREA 2

Baker, Oreg.  
Billings, Mont.  
Butte, Mont.  
Clarkston, Wash.  
Denver, Colo.  
Grand Forks, N. Dak.  
Huron, S. Dak.  
Nampa, Idaho.  
Omaha, Nebr.  
Pueblo, Colo.  
Rapid City, S. Dak.  
Salt Lake City, Utah.  
Scottsbluff, Nebr.  
Sioux Falls, S. Dak.  
Spokane, Wash.  
Walla Walla, Wash.  
Watertown, S. Dak.  
West Fargo, N. Dak.

**DR. J. S. STEIN**  
AREA 3

Albert Lea, Minn.  
Austin, Minn.  
Cedar Rapids, Iowa.  
Chippewa Falls, Wis.  
Davenport, Iowa.  
Des Moines, Iowa.  
Dubuque, Iowa.  
Duluth, Minn.  
Eau Claire, Wis.  
Edgar, Wis.  
Fort Dodge, Iowa.  
Mason City, Iowa.  
Ottumwa, Iowa.  
Sioux City, Iowa.  
South St. Paul, Minn.  
Storm Lake, Iowa.  
Waterloo, Iowa.  
Winona, Minn.

**DR. J. R. SCOTT**  
AREA 4

Chicago, Ill.  
Detroit, Mich.  
Fremont, Mich.  
Green Bay, Wis.  
Lake Odessa, Mich.  
Madison, Wis.  
Menominee, Mich.  
Milwaukee, Wis.  
Mishawaka, Ind.

**DR. E. A. MURPHY**  
**AREA 5**

Allentown, Pa.	Fort Worth, Tex.
Brier Hill, N. Y.	Houston, Tex.
Buffalo, N. Y.	Joplin, Mo.
Bushnell, Ill.	Kansas City, Kans.
Cincinnati, Ohio.	Lake Charles, La.
Cleveland, Ohio.	Memphis, Tenn.
Columbus, Ohio.	Oklahoma City, Okla.
Cortland, N. Y.	Opelousas, La.
Danville, Ill.	Pittsburg, Kans.
Dayton, Ohio.	St. Louis, Mo.
Erie, Pa.	San Antonio, Tex.
Evansville, Ind.	South St. Joseph, Mo.
Fort Branch, Ind.	Topeka, Kans.
Frankfort, Ind.	Union City, Tenn.
Gouverneur, N. Y.	Wichita, Kans.
Hallstead, Pa.	
Harrisburg, Pa.	
Indianapolis, Ind.	Atlanta, Ga.
Louisville, Ky.	Augusta, Ga.
Lyndonville, Vt.	Baltimore, Md.
Madison, Ind.	Bartow, Fla.
Muncie, Ind.	Birmingham, Ala.
Peoria, Ill.	Bridgeville, Del.
Piqua, Ohio.	Bristol, Va.
Pittsburgh, Pa.	Cambridge, Md.
Reading, Pa.	Charleston, S. C.
Rochester, N. Y.	Charlotte, N. C.
St. Albans, Vt.	Chattanooga, Tenn.
Scranton, Pa.	Clinton, N. C.
Terre Haute, Ind.	Columbus, Ga.
Wheeling, W. Va.	Cumberland, Md.

**DR. E. N. TIERNEY**  
**AREA 6**

Albany, N. Y.	Dothan, Ala.
Boston, Mass.	Frederick, Md.
Hartford, Conn.	Key West, Fla.
Kingston, N. Y.	Kinston, N. C.
Manchester, N. H.	Knoxville, Tenn.
Newark, N. J.	Miami, Fla.
New Haven, Conn.	Montgomery, Ala.
New York, N. Y.	Moultrie, Ga.
Philadelphia, Pa.	Nashville, Tenn.
Portland, Maine.	New Orleans, La.
Providence, R. I.	Norfolk, Va.
Springfield, Mass.	Ocala, Fla.
Worcester, Mass.	Orangeburg, S. C.

**DR. W. R. KIDWELL**  
**AREA 7**

Amarillo, Tex.	Pensacola, Fla.
Arkansas City, Kans.	Pocomoke City, Md.

**DR. H. H. PAS****AREA 8**

	Richmond, Va.
	Salem, Va.
	Salisbury, Md.
	San Juan, P. R.
	Suffolk, Va.
	Washington, D. C.

18.70 Cured boneless pork loins and sizable pieces thereof which have been treated for the destruction of possible live trichinae may be shipped provided they bear the marks of inspection. It is not necessary that they then be forwarded in sealed containers or sealed vehicles.

18.71 Official establishments shall provide adequate facilities for the control of boneless pork loins during the curing process or adopt operating practices which will eliminate any possibility that untreated cured boneless pork loins may be shipped.

18.72 The destruction of possible live trichinae in product containing pork muscle tissue (including pork hearts, pork stomachs, and pork livers), which is of a kind customarily eaten without further cooking, always requires careful attention. When heating is relied on to kill trichinae, the inspector must know that the heating equipment is so constructed and operated as to give uniformly satisfactory results. At times we have found that uniform temperature is not maintained in all parts of the smokehouse, cook tank, steam cabinet, or similar equipment. Cold spots have been found which show a variation of from 10° F. to 15° F. in the internal temperature of the product. Usually they occur near the outer sides or corners of the various heating or processing units. In some cases, however, a cold spot may be found in other parts of the heating chamber. Cold spots in smokehouses are most frequently found on operating days following Sundays and holidays and in the wintertime when the outside atmospheric temperature is comparatively low.

Subparagraph 18.10 (c) (1) of the Meat Inspection Regulations requires that pork muscle tissue be heated to a temperature not lower than 137° F. The inspector must therefore know that all such product is adequately heated. When it is determined that a cold spot exists in a heating chamber, the establishment should take such action as may be necessary to eliminate it. Defects in the number or location of heating coils or air ducts in a smokehouse or lack of proper insulation of the heating compartment or unit are the usual causes for cold spots. Some difficulty also may result from uneven loading or distribution of the product in the heating compartment.

When taking the temperature of product, care must be exercised to obtain the lowest temperature in the product.

Special attention should be given to the largest pieces of product or the innermost links of bunched sausage. In small varieties of sausage placed in direct contact with wooden smokesticks when the temperature of sausage is only slightly above 137° F., the temperature should also be taken of that part in direct contact with the wooden smokestick.

18.73 A cured, boned, and rolled whole ham, unsmoked, either tied or in a casing, is commonly termed "Scotch Style Ham" in certain localities. As Scotch Style Hams are customarily well cooked in the home or elsewhere before being served, they need not be treated for the destruction of trichinae.

18.74 The Armed Forces desire at times to purchase smoked hams smoked at temperatures sufficiently high to impart a partially cooked appearance to the meat. We have acceded to its request not to require such product to be treated to destroy possible live trichinae as contemplated by Section 18.10 of the meat inspection regulations when such ham is to be consigned to the Armed Forces. However, the regulations remain in full effect as they apply to smoked hams that are not consigned to the Armed Forces. Smoked hams prepared for delivery to the Armed Forces must not be diverted into channels of trade until they have been treated by one of the methods prescribed in the regulations for destruction of trichinae.

18.75 When water is used as a solvent for the nitrite ingredient and so added to gain a more even distribution of the curing agent, or when wine is added principally as a flavoring to certain kinds of sausage processed under limitations prescribed in subdivision 18.10 (c) (3) (i) of the regulations, it will be permissible to add not more than approximately one-fourth of 1 percent of water or 1 percent of wine to sausage of the type that is treated for destruction of possible live trichinae by any one of the methods prescribed in subdivision 18.10 (c) (3) (i) of the meat inspection regulations. When used, such ingredients should be shown in the statement of ingredients in the order of their percentage content.

18.76 There should be a close synchronization of can-filling lines and heat processing. It is not sound practice to overproduce at the filling lines beyond normal retort capacity. This may cause a delay in heat processing or a tendency to hurry some phases of the heating operations. The type and

temperature of the canned product as well as the size of the can are some of the factors which must be taken into consideration in the determination of how promptly the product must be heat processed after closing. Products which are cold-packed should be maintained at a low temperature until heat processing begins.

18.77 Ample but not excessive head space should be allowed in hermetically sealed containers. Deceptive filling of containers cannot be condoned. Overfilling cans should be avoided.

18.78 It is advisable to make periodic checks to determine that cold spots do not exist in the heat processing equipment. Exhaust boxes should receive attention as to cleanliness and adequate heating apparatus. There should be free circulation of heat throughout.

18.79 It is not necessary to exercise close supervision over the internal temperature of sausage prior to canning when it is known that such product will be subsequently canned with adequate heating.

18.80 Canned product should be handled, stored, and shipped so as to avoid damage from extremes of heat or cold, rusting and denting.

18.81 The repacking and reprocessing of contents of defective cans which have been handled as outlined in paragraph 18.11 (d) of the Meat Inspection Regulations shall include processing by heat fully equivalent to the original processing.

18.82 Those canned products which are processed without steam pressure by permission of the Chief of Division and labeled with the perishable warning statement shall be heated to an internal temperature of not less than 150° F. The continued permission for the preparation of underprocessed canned product bearing the "Perishable, Keep Under Refrigeration" warning will depend on prompt and effective measures being taken by those preparing and distributing such products which will insure that the warning statement is strictly observed.

18.83 The minimum number of cans or containers to be incubated as samples of a lot of processed canned product shall be at least one container from each basket in a retort. Incubation of test samples shall be accomplished in an acceptable room or compartment held under Division lock. Incubation of a certain sample may be discontinued before the

full 10-day period has elapsed if it becomes apparent that the product does not possess the necessary stability to assure its keeping under usual conditions of handling, storage, and transportation. Corrective action regarding the lot should commence at once. Sample incubation is not always positive proof of the character or stability of the entire lot, and it should be used in addition to but not in lieu of constant vigilance and supervision of all processing procedures. There should be no hesitancy to increase the number of cans selected for incubation if there is cause for such action. Careful inspection of product being incubated should be made at least daily.

18.84 If there is any question as to whether or not an article prepared with product is classed as meat food product, full information should be submitted to the Division giving the method of preparation of the article, the ingredients used and their proportions, the name of the product, and a sample thereof if it can be obtained. Further, information should be given relative to whether the article is intended for interstate or foreign commerce.

18.85 Bread sandwiches prepared in the conventional manner with a filler of product have usually not been considered a meat food product. However, it is desirable to clear the classification of such articles through the Washington office when they are observed.

18.86 Powdered, semisolid, viscous, or fluid soup bases, gravy mixes, dehydrated soup mixes, and the like, containing meat extract or animal fats or both as the only meat or meat byproduct ingredient, will not be regarded as meat food products. When such articles are prepared for sale in interstate or foreign commerce or are offered for importation into the United States or its territories, they are subject to the Food, Drug, and Cosmetic Act administered by the Food and Drug Administration of the Federal Security Agency. Products labeled "Bouillon Cube" or "Granulated Bouillon Cubes" which are made with meat extract and such products as fluid extract of meat and meat extract, are still regarded as meat food products amenable to the Federal Meat Inspection Act and Regulations if offered for sale in interstate or foreign commerce.

18.87 Seasonings containing cereal, soya flour, or dried skim milk have not been accepted for use in official establishments.

**PART 20—REPORTS****PART 21—APPEALS**

21.1 When an inspector's decision is questioned, a report is made by letter rather than on the obsolete form "Report of Inspector Whose Decision is Questioned."

**PART 22—COOPERATION WITH LOCAL AUTHORITIES**

22.1 Information furnished by meat inspection stations when diseased conditions are found among animals at slaughtering establishments, and giving point of origin, has been of great value in assisting Federal and State officials in controlling communicable diseases of livestock. This has been especially true with such diseases as tuberculosis, hog cholera, swine erysipelas, anthrax, vesicular diseases, cysticercosis, and various parasitic infestations. Several instances have come to our attention showing the value of this cooperation. However, we are impressed by the fact that some meat inspection stations submit many more reports of this character than do others. It is possible that this difference is occasioned by a greater ease of determining the origin of diseased animals in some stations than in others.

Because of the importance of this work, it is urged that all inspectors in charge give close attention to it and forward the necessary reports whenever it is reasonably practicable to determine the origin of animals affected with communicable diseases encountered at official establishments.

Owners and operators of official establishments will recognize that aid given in the identification of lots of diseased animals will serve to further reduce the incidence of the disease among the livestock population in the areas served by such establishments, a reduction which will shortly be reflected in a direct return to both the producer and the packer through the avoidance of loss by condemnation of diseased animals or their carcasses.

22.2 The reports made by inspectors will be on F. I. Form 11-C except those reporting tuberculosis. The original should be forwarded to the Division at Washington, one copy to the Bureau of Animal Industry inspector in charge of the State of origin of the animals covered by the report, and a copy to the appropriate State livestock sanitary official of the State of origin. The form forwarded to the Division should be noted to show that the required distribution has been made of other copies of the report.

22.3 Form TE-35, "Slaughtered Animals Infected with Tuberculosis," should be used for reporting animals found on post mortem inspection to be infected with tuberculosis. Instructions for the distribution of the completed report are printed at the bottom of the form. However, if the animal involved is of the beef type, distribution of the forms should be made as outlined in the next paragraph. Because of the difficulty, and in some cases considerable expense, of rounding up herds of range cattle for testing, it is desirable that occurrences of tuberculosis reported by veterinary meat inspectors on Form TE-35 when involving nonrector beef-type animals be confirmed by laboratory diagnosis before action is taken by members of the field organization of the Brucellosis and Tuberculosis Eradication Division.

22.4 In some instances, the identity of cattle is established at the slaughtering plant through the medium of ear tags, stockyards sales tags, and similar identifying devices. In many instances, cattle from Western States can be identified more positively by means of hide brands. These brands are registered with the livestock authorities of the States and are identified as the cattle move through the sales barns, stockyards, and the like. Whenever possible, these brand identifications are to be shown along with ear tag numbers and other identifying features on F. I. Forms 11-C and TE-35 reports. Brand inspectors are located at many livestock centers. It is suggested that they be asked to assist in the brand identification of diseased animals.

22.5 The bovine tuberculosis eradication campaign has been so successful that the incidence of this disease throughout the entire country has been reduced to negligible portions. In order to carry through with effective followup control measures, it is necessary to make use of a system that will locate the remaining few centers of infection. When these

are located, disease control officials can concentrate their efforts in the areas where correction is needed. This effects a maximum of results with a minimum expenditure of time and money. The key point in this system is at the slaughtering plant where animals affected with tuberculosis can be identified and thus lead the investigators to the infected premises.

22.6 If case of hyperkeratosis or so-called X-disease are found during the course of your official duties and the origins of the animals are determined, please see that reports are forwarded on F. I. Form 11-C to the Federal and State Livestock Sanitary Officials of the State of origin and to this office as outlined above.

22.7 (a) Food articles are examined for various Government agencies for the purpose of insuring delivery of only such articles as conform to the specifications under which they are purchased. This service is performed at the special request of such agencies. Examination of food articles for specification, or contract compliance, for condition or for the two combined may be made upon request of the contractor or the Government agency provided the inspector is furnished with a copy of the contract letter of award or other information clearly indicating the specifications under which the article is purchased, and further provided that the Government agency appears on the following list of those with which we have memorandums of agreement to furnish the service on a reimbursable basis:

*Department of Agriculture:*

*Commodity Credit Corporation*, (Agreement with Standardization and Grading Division, Livestock Branch, Production and Marketing Administration.)

*Poultry Inspection Section*, Poultry Branch, Production and Marketing Administration (inspection and certification of poultry products in federally inspected establishments).

*Forest Service.*

*Department of Army:*

*Corps of Engineers, U.S. Army (Rivers and Harbors).*

*Department of Commerce:*

*Civil Aeronautics Administration.*

*Inland Waterways Corporation.*

*Maritime Administration.*

**Independent Offices and Establishments:***National Zoological Park.**Panama Railroad Company.**Public Health Service, Federal Security Agency.**Tennessee Valley Authority.**Veterans' Administration.***Department of the Interior:***Alaska Railroad.**Alaska Road Commission.**Bureau of Indian Affairs.**Fish and Wildlife Service.***Department of Justice:***Bureau of Prisons.**Immigration and Naturalization Service.***Department of the Navy:***U. S. Marine Corps.**U. S. Navy.***Department of the Treasury:***U. S. Coast Guard.*

(b) The Veterans' Administration and the Bureau of Prisons have specifications of their own; other Government agencies usually purchase food articles under the Federal specifications.

22.8 (a) Examination of meat to determine whether it meets specifications shall consist in determining the kind, quality, and condition of cuts of meat and the supervision of the handling of meat food products throughout the various processes of preparation until packed and marked for delivery. Supervision shall also cover the preparation of curing agents, the kind and length of cure, and smoking at specified temperatures, as well as cutting, chopping, spicing, wrapping, packing, labeling, and affixing the special mark of the agency for which the product is intended.

(b) Each step in the preparation of products such as sausage, hams, bacon, etc., shall be closely supervised to see that the product conforms to the specifications. However, smoked hams and bacon of the quality required by specifications which have been fully cured and smoked may be accepted without special supervision of each step in the preparation of a particular purchase, provided inspectors have actual knowledge that the hams and bacon have been cured and smoked as required by the specifications.

(c) Fresh meat may be examined at both official and unofficial establishments of contractors. Meat food products and cured meats shall be examined at official establishments only.

(d) Meat and meat food products for the Navy and Marine Corps may be examined for compliance with specifications and marked with the special brands of those agencies upon request of official establishments, even though the official establishments are not in possession of contracts.

(e) Meat and meat food products which have been examined and found to conform to specifications shall be marked with the special brand of the Government agency for which the products are intended. Each special brand contains the name of the Government agency or an abbreviation thereof, the name of the city where the inspection is conducted, and a space for the date of examination. Such brands are available for distribution upon requisition.

(f) Meat and meat food products marked with the special brand of the Navy or Marine Corps which are stored in unofficial freezers prior to delivery to the Navy or Marine Corps need not be re-examined at the time of shipment from the freezer, unless there is reason to believe that the meat or meat food products have become defrosted in the freezer owing to improper refrigeration.

(g) In order that frozen meat and meat food products for the Navy may arrive at destination in prime condition, inspectors are directed to see that the railroad cars in which frozen meat and meat food products are shipped are in good condition, properly cleaned, and properly precooled from 24 to 30 hours prior to loading, and that the meat and meat food products are solidly frozen when loaded. Inspectors shall also see that the bunkers of the cars are completely filled with ice, and that salt is added in an amount not less than 15 percent of the weight of the ice; also, that the meat and meat food products are loaded so as to maintain a uniform temperature throughout the car. Inspectors shall also supervise the affixing of the railroad or establishment seals to the cars, and ascertain the exact time the cars are delivered to the transportation company.

(h) Contractors' bills for meat and meat food products delivered to the Navy shall be marked with a rubber stamp bearing the following statement: "The meat or product described herein has been inspected and found to comply with

the specifications of the U. S. Navy," followed by the words "Inspector"—"M. I. Service." Stamps for this purpose are available upon requisition.

(i) The examination of meat and meat food products at receiving points of Government agencies where Division inspectors are stationed shall consist in an examination for condition and marking.

22.9 (a) Examination for compliance with specifications includes food articles other than meat, such as poultry, eggs, butter, cheese, fish, fruits, and vegetables.

(b) Examination of poultry shall consist in determining kind, sex, quality, weight, dressing, and condition. Examination of eggs shall include weight, cleanliness, color, and kind of package in addition to a sample candling of the eggs candled by contractors. The examination of articles such as butter shall be confined to flavor, color, odor, firmness, cleanliness, and kind of package.

(c) Examination of fish, fruits, vegetables, etc., shall be confined to kind, quality, number, size, weight, and condition.

(d) Food articles other than meat may be examined at unofficial establishments of contractors if it can be done without undue interference with the employee's regular duties in the conduct of Federal meat inspection.

(e) The examination of food articles other than meat at receiving points of Government agencies where Division inspectors are stationed shall consist in a thorough examination for compliance with specifications unless this has been done previously, in which case examination should be for condition only.

22.10 (a) Form M. I. 416-2 shall be used for reporting specification examinations for Government agencies of meat and meat food products, and Form M. I. 416-3 for reporting examinations of food articles other than meat or meat food products. The forms shall be issued in duplicate for examinations for the Marine Corps and Coast Guard, and for examinations of food articles for the Navy other than carload lots of frozen meat and meat food products. The original copy of the forms shall be mailed to the Washington office of the Division and the duplicate copy retained by the inspector as his office record.

(b) The form shall be issued in triplicate for examinations of full carloads of frozen meat and meat food products for the Navy, and shall contain a notation showing that the car

was precooled, time of loading of the product and time of delivery of the car to the transportation company. One copy of the form shall be mailed to the Washington office of the Division, one copy to the naval station to which the meat and meat food products are destined, and the third copy retained by the inspector as his office record.

(c) All expenses in connection with the examination of food articles for Government agencies shall be charged to the agency for which the service was performed unless otherwise instructed by the Division. Charges for personal service shall be prorated in accordance with the length of time it takes to perform them. The minimum charge to be made will be one hour and in multiples of 15 minutes thereafter.

(d) The forms shall be issued in triplicate for examinations for the Bureau of Indian Affairs. One copy shall be mailed to the Washington office of the Division, one copy to the U. S. Indian Warehouse, Chicago, Ill., and the third copy retained by the inspector as his office record.

(e) The forms shall be issued in quintuplicate for examinations for the Veterans' Administration. One copy shall be mailed to the Washington office of the Division, one copy mailed to the manager of the Veterans' Administration Facility to which the food articles are destined, one copy furnished to the contractor, one copy retained by the inspector as his office record, and the original retained by the inspector in charge until the end of each billing period and then attached to the Form T-96 and forwarded to the Washington office of the Division. The amount of time spent in the examination of the product shall be indicated on the Form M. I. 416-2, recording separately the time spent on products passed as meeting the specifications and the time spent on the examination of products that are rejected. It is our understanding that the amount of time spent examining products that are rejected is billed against the vendor by the Veterans' Administration.

(f) No reference to the rate per hour shall be made on the Form M. I. 416-2 for the Veterans' Administration or any other Government agency. The amount of time spent in the examination of the product shall be indicated on all Forms M. I. 416-2, except where otherwise indicated.

22.11 Specification examination work done by our Division in official establishments will be done upon the request of the Standardization and Grading Division (Meat Grad-

ing Service), Livestock Branch, P&MA, of this Department, when authorized by the Washington office. Charge will be made for the services as is done when this kind of work is performed for another Government agency. In computing the charge for specification work, our inspector should charge for the time required to perform those duties which are specifically necessitated by the specification examination work and which would otherwise not be required in the enforcement of the meat inspection regulations. The report of specification examination work will be made on Form 416-2, which should be prepared in sextuplicate and distributed as follows: The original and one copy to the vendor; one copy to the Washington office of the Standardization and Grading Division; one copy to our Recording Section in Washington; one copy to be attached to the billing Form T-96; and one copy for the station file. All of the copies except the two that are furnished to the vendor should show the number of hours of specification examination time worked. When a station is authorized to do specification examination work as set out above, it will at that time receive from the Washington office of the Standardization and Grading Division a copy of the abstract of contract, a copy of the applicable specifications, and any other instructions necessary to carry on the work properly. Any question as to the interpretation of the specifications or appeals of the decisions of the inspectors in this regard should be referred to the Standardization and Grading Division in Washington and a copy of the correspondence should be sent to our Washington office.

22.12 To facilitate examination at the point of delivery, the special Navy, Marine Corps, and Coast Guard brands, denoting compliance with specifications, should be applied to fresh meat enclosed in cloth coverings and to containers of meat food products, as follows:

- (a) On the heel of the bottom round on beef hind-quarters.
- (b) On the cut known as the rib on beef forequarters.
- (c) On the outside of the round about halfway up on veal sides, veal saddles, and veal legs.
- (d) On the back, across the hips of lamb and mutton carcasses.
- (e) On the outside surface near the middle of the length of such cuts as beef briskets, beef chuck, beef ribs, beef loins (full, short, or ends), beef rumps, veal racks, veal

forequarters, veal chucks, lamb or mutton racks, and lamb shoulders.

(f) On the shipping containers, on the end which bears the name of contents and net weight.

## PART 23—BRIBERY, COUNTERFEITING, ETC.

## PART 24—EXPORT STAMPS AND CERTIFICATES

24.1 It is necessary that a good adhesive suitable for the purpose intended be used to affix export stamps securely to containers. Some adhesives suitable on wooden boxes may not be satisfactory on metal containers. Also, the handling that the articles are to receive, such as freezing, will determine the kind of adhesive to use. It has been found desirable to apply a thin covering of adhesive over the export stamp as an added protection.

24.2 When U. S. inspected and passed product is processed in other than an official establishment, it loses its identity as such and is no longer considered inspected and passed product. It is therefore not eligible for export certification as such.

24.3 Careful examination and inspection must be given to products for which export certificates are requested. The extent of reinspection of inspected and passed product depends on the type of product or container thereof and the size of the order. In some cases, sample inspection is sufficient while in others 100-percent inspection might be necessary. The inspector must make such inspections as will assure him of the facts upon which he makes the export certification.

24.4 The signature of the inspector in charge shall appear on the original of the export certificate in ink. Facsimile signature may be used on other copies of the certificate unless otherwise prescribed.

24.5 The certificate number shall be inserted on the quadruplicate form of the certificate in the space provided for that purpose.

24.6 Except as indicated, the destination shall be shown on the export certificate. Obviously, the ultimate foreign destination is desired. Many times export certificates are received in the Records Section showing as a destination a city, usually a port city, in the United States. This may be because the exporter or his agent does not know or does not wish to divulge the ultimate destination of the shipment. However, a domestic city should not be used in lieu of a foreign destination.

24.7 There are occasions when the blank space on the face of certificates is insufficient for the necessary information. In such cases, it is satisfactory to carry over the information on the reverse side of the certificate and place a notation to that effect in the prescribed space.

24.8 It is not necessary to furnish more copies of official export meat inspection certificates than is provided for in the regulations. Exporters requesting additional copies may make photostats of the completed certificates furnished to them.

24.9 Inspectors in charge are authorized to comply with requests received from time to time to inspect and certify for export product previously inspected and passed and so marked which is located elsewhere than in an official establishment. This may be done whether the product is located within reasonable limits of the official station, substation, or at a place so situated geographically that the export certification would logically be handled by the station receiving the request. In the latter case, the availability of an inspector must necessarily be considered. For example, if the meat inspection work in the small stations is such as to require constant attention of the inspector or inspectors there assigned to a degree that the request cannot be complied with, then the person making the request shall be so informed and asked to submit his request to the inspector in charge of a larger station where an inspector would be available, either near the place where the product is located or to the Washington office. An inspector in charge may transmit such a request with his comments to the Washington office if he believes such action demands. The party requesting the service is to reimburse the meat inspection appropriation for the expenses of travel and subsistence that an inspector incurs while away from his official station, but no charge shall be

made against the person or firm requesting the service for the time of the inspector. Also, the party requesting the service is to reimburse the meat inspection appropriation for inspection given during any overtime period. Information should be given to the Washington office on the current billing form. The employee shall claim reimbursement in the regular manner on Standard Form 1012.

24.10 Requests are received from time to time for certification of inedible material that is to be exported, such as fertilizer, dried blood, bone meal, and the like. The certification desired would be a description of the method of processing and handling, the temperature to which the product has been heated and the length of time maintained, etc. However, under the Meat Inspection Act the inedible products department is not inspected closely enough to warrant the issuance of such a certificate.

Requests may be made for similar certification of domestic shipments. Necessarily, the Meat Inspection Service must take the same position with regard to them as that taken with export shipments.

24.11 Assurance has been given that no meat or meat product from the carcasses of sheep or lambs which show any lesions of caseous lymphadenitis will be exported from this country to England, Wales, Scotland, and Northern Ireland. (See 24.4 (c) (6) of the regulations). No export certificate should be issued covering an exportation to the above countries for product from carcasses of sheep or lambs showing any lesions of caseous lymphadenitis, or such carcasses or meat therefrom from which a lymphatic gland has been excised, except a gland necessarily removed in preparing the meat.

## PART 25—TRANSPORTATION

25.1 This part deals with the interstate transportation of product derived from animals covered in the meat inspection laws and provides the methods whereby the movement of such product can be regulated.

25.2 The movement of nonfederally inspected sound and wholesome meat derived from cattle, sheep, swine, or goats from one point in a State to another point in the same State which in its course passes through another State is not considered a violation of the Federal Meat Inspection Law.

25.3 Any person who makes proper certification may ship interstate product which is U. S. inspected and passed and so marked provided it is sound, healthful, wholesome, and fit for human food and has not been further processed or reprocessed other than under supervision of the Federal Meat Inspection Service.

25.4 Regulations covering the interstate movement of meat and meat food products via parcel post are reprinted in section 592 of the Postal Laws and Regulations. It is usually helpful when dealing with a postmaster to make reference to his guiding regulations as well as the applicable provisions of the meat inspection regulations.

25.5 Our regulations relative to interstate transportation of meat and meat food products are fully covered in General Circular No. 2-D of the Railway Express Agency, Inc. Reference is usually made to this publication when the Express Agency is involved.

25.6 When shipments concern the railroad companies, reference is made to Freight Tariff No. 362-B and Supplements issued by L. E. Kipp, Agent. This contains, for the use of railroad employees, applicable parts of our regulations.

25.7 The form of the shipper's certificate and applicable requirements of this section of the regulations should be used in connection with the movement of federally inspected horse meat or horse meat food products by proper alteration and identification to show the term "horse" preceding the word "meat"; that is "horse meat" or "horse meat food products."

25.8 Product that is U. S. inspected and passed and so marked when shipped from an official establishment and conveyed interstate by vehicles belonging to the establishment need not be covered by certification outlined in section 25.5 of the regulations. This same ruling applies to federally inspected and marked product transported interstate by individuals in their own vehicles.

25.9 There are provisions in the regulations for the transportation of certain products under official seal. A warning tag should be attached with the seal. Such warning should tend to minimize the mishandling of the seal by unauthorized persons.

25.10 Provision is made for the shipment under Division seal from one official establishment to another of product

which carries certain restrictions or which necessitates further processing or special handling. Proper shipper's certificates must accompany these shipments whether they involve interstate or intrastate movement.

25.11 Tank cars of inspected and passed rendered animal fat moving between official establishments should be sealed as prescribed in part 16 whether or not the product is to be further processed. The certification shall be in accordance with section 25.6 of the regulations.

25.12 Inspectors in charge are directed to report by letter to the Washington office after a reasonable waiting period, the nonarrival of sealed cars. Full information should be given regarding kind of product, vehicle identification, and originating establishment with other pertinent facts, including a statement from the establishment concerning their knowledge of the transaction.

25.13 The form "Notice of Unmarked Meat Shipped Between Official Establishments Under Seal" should accompany shipments of products under seal between official establishments. The form need not contain a detailed description of the marked product. Since it is known that the unmarked product constitutes at least 25 percent of the lot moving under seal, the weight of the marked product should be entered, and it should be described as "various" if that term is applicable. However, the unmarked product should be described in detail as should also restricted product such as "U. S. Passed for Cooking" or "pork product —° F. — days refrigeration" or "beef passed for refrigeration."

25.14 Meat food products not bearing the mark of Federal inspection, such as cured ham, bacon, lard, sausage, and the like, as well as hamburger and chip steaks, which are transported or offered for transportation in interstate commerce under a certificate of exemption, may be disposed of only to consumers, such as families, restaurants, hotels, and clubs, and not to any person or firm for resale as such.

25.15 (a) For a shipment of meat or meat food products to be accepted by a common carrier for transportation in interstate commerce under the authority of a certificate of exemption, it must be covered by a shipper's certificate, executed in duplicate, in the form set out in section 25.10 of the regulations. It is required that both the original and duplicate copy of the shipper's certificate be delivered to

the agent of the transportation company accepting the shipment. The Division does not provide these forms, and if the carrier fails to do so, the holder of the certificate of exemption shall furnish his own.

(b) When meat or meat food products are transported in interstate commerce under authority of a certificate of exemption in the private conveyance of the holder thereof, he shall execute and mail to the Division a shipper's certificate for each interstate movement. However, when deliveries are made by private conveyance during any 1 day to several customers in other states who are consumers, an individual shipper's certificate for deliveries to each such customer is not necessary. Only one shipper's certificate showing the kind and total amount of product for that day and listing the consignee as "various" will be required. In cases where fresh meat not bearing the mark of Federal meat inspection is transported interstate in the private conveyance of the exemption certificate holder to another retail meat dealer, a shipper's certificate for each such interstate movement should be executed and mailed to the Division. Shipper's certificates covering interstate transportation by private conveyance need not be mailed to the Division oftener than once a week.

(c) In many cases, the duplicates of shipper's certificates which ultimately reach Washington, covering meat or meat food products transported or offered for transportation in interstate commerce by retail dealers and retail butchers who have been granted certificates of exemption, are illegible and lack the required information. A definite description of the meat and meat food products transported and the weight of each kind are necessary on the shipper's certificates. If the product is fresh meat, it should be listed as fresh beef, veal, pork, or mutton, as the case may be. Meat food products, such as cured ham, bacon, lard, sausage, etc., should be itemized.

(d) It is urged that the following form of shipper's certificate be used by retail butchers and retail dealers who are holders of certificates of exemption. It should be made on a good grade of paper exactly  $5\frac{1}{4}'' \times 8''$  in over-all size. Certain entries that do not vary may be printed on the form, for instance, the shipper, his address, the exemption certificate number, and probably the point of shipment.

## SHIPPER'S CERTIFICATE

Date \_\_\_\_\_, 195\_\_\_\_

Name of carrier \_\_\_\_\_

Shipper \_\_\_\_\_

Point of shipment \_\_\_\_\_

Consignee \_\_\_\_\_

Destination \_\_\_\_\_

Number of exemption certificate \_\_\_\_\_

I hereby certify that I am a retail butcher or a retail dealer in meat or meat food products; that the following-described meat or meat food products are offered for shipment in interstate or foreign commerce under a certificate of exemption issued to me by the United States Department of Agriculture, and that at this date they are sound, healthful, wholesome, and fit for human food, and contain no preservative or coloring matter or other substance prohibited by the Federal Meat Inspection Regulations.

Kind of Product	Amount	Weight

(Signature of Shipper)

(Address of Shipper)

25.16 Identification of product derived from animals slaughtered by a farmer on the farm is acceptable if his name and address appear on the product by means of a brand, tag, label, or other appropriate means. The definition of a farmer appears in paragraph 21(a) of the Meat Inspection Act.

25.17 Meat and meat food products derived from cattle, sheep, swine, goats, or horses, that are to enter interstate or foreign commerce, must be U. S. inspected and passed and so marked, that is, fully prepared in an establishment operating under Federal meat inspection—unless the meat and meat food products are exempt from inspection. There are no exemptions from inspection provided by the Horse Meat Act, although the Meat Inspection Act provides for certain exemption for meat and meat food products derived from cattle, sheep, swine, and goats.

Therefore, nonfederally inspected meat and meat food products derived from cattle, sheep, swine, goats, or horses, that are not exempt from inspection must be treated (denatured) in a manner to alter their resemblance to an article of human food if moved interstate. This would apply to animal food composed in whole or in substantial part of material derived from cattle, sheep, swine, goats, or horses. The Federal Meat Inspection Service will give an opinion of the acceptability of the denaturing when furnished a sample.

However, animal food packed in hermetically sealed, retort processed, conventional retail-size (approximately 1 pound) containers and labeled conspicuously as, for example, "animal food," "dog food," "dog and cat food," and the like, is not required to be denatured. This means that the name of the product, such as "dog food," should appear on the main panels of the label in letters at least three times larger than the letters used in the words describing the materials derived from cattle, sheep, swine, goats, or horses, wherever the latter appear on the label, and with the background being equally as contrasting in the case of the former as in the case of the latter. In judging the 3 to 1 ratio, the height, width, and thickness of the letters are taken into consideration. If it is desired to use a label in lieu of denaturing the canned article, it is suggested that a sketch of the proposed label be sent to the Washington office. If found acceptable, the finished label can be printed. If the sketch is to be returned, two copies should be furnished. The color scheme should be indicated.

Jurisdiction exercised by the Federal Meat Inspection Service over labeling in lieu of denaturing in connection with canned animal food moving interstate comes from the ap-

plicability of the Federal Meat Inspection Act or the Federal Horse Meat Act and regulations promulgated thereunder. This does not override the authority of any other agency having jurisdiction in connection with the interstate movement of canned animal food.

25.18 The various forms used in reporting the transactions arising from the application of section 25.13 of the regulations will be handled at the station when permits are issued for the return to an official establishment of alleged unsound meat or product that is in commercial channels. This will mean that the triplicate copy of the Form M. I. 409-1 (formerly Form M. I. 131) will not be sent to the Washington office. However, the original copy of the permit will be handled by the initial carrier as indicated in the regulations and mailed to the Washington office. It will no longer be necessary to use Form M. I. 409-2 (formerly Form M. I. 131-B), as the disposition of the returned alleged unsound product can be noted on the station copy of the Form M. I. 409-1 without any report of its disposition being made to the Washington office.

Forms (409-1 triplicate and 409-2) used in connection with permits issued under the authority of the Washington office in accordance with the proviso in paragraph 25.13(d) of the regulations should be sent to the Washington office in accordance with the instructions on the forms.

25.19 In the event it is necessary to denature nonfederally inspected rendered fat which resembles an edible product and which is offered for exportation, importation, or interstate movement, the following denaturants may be used in the proportions indicated below. To each 750 pounds of fat, use:

- (a) One-third ounce brucine dissolved in a mixture of two parts alcohol (ethyl, methyl, isopropyl, or denatured) and four parts pine oil or oil of rosemary. (The amount of alcohol and pine oil or oil of rosemary is not specified as it is only required that enough be used to dissolve the one-third ounce of brucine.)
- (b) One-half gallon of creosote.
- (c) Two gallons pine tar.
- (d) One-fourth gallon pyridin.
- (e) One-half gallon No. 2 fuel oil or approved mineral oil.

The foregoing denaturants may also be used to denature fats offered for importation in the unmelted state, but it will be necessary to increase the volume of the brucine mixture denaturant so that there will be enough to place it in the bung borings into the fat in different directions so that there is for each 750 pounds of unmelted fat one-third ounce of brucine dissolved in a one-half gallon mixture consisting of ethyl, methyl, isopropyl, or denatured alcohol and one and one-third ounces of pine oil or oil of rosemary.

It is the shipper's responsibility to see that the article is acceptably denatured.

#### PART 26—FEDERAL FOOD, DRUG, AND COSMETIC ACT

26.1 The following is quoted from a memorandum by Dr. L. D. Elliott, Acting Commissioner of Food and Drugs, Food and Drug Administration, Federal Security Agency, Washington, D. C. The quotation deals only with meats and meat food products which are located outside inspected premises and it is a clear statement concerning the integration of the Federal meat inspection and Federal food and drug activities in that connection:

“After discussing with Dr. Miller ----- operations in meat, -----, I advised him that Mr. Olsen had suggested that, for the benefit of our field stations, we restate the policy and procedure regarding the action which should be taken under our law against interstate shipments of meats and meat food products found to be violative of the provisions of our law. I pointed out that we had been operating under the general understanding that since the Meat Inspection Act had no seizure provision, the Meat Inspection Division in general welcomed our invoking our seizure provisions to remove from the market any meat food products which were unsound and unwholesome.

“As a result of my discussion with Dr. Miller this day, I am setting down below the following facts and procedures as a guide to our stations when they encounter interstate consignments of inspected meat or meat food products which are adulterated in any substantial manner.

“Section 902 (b) of our law exempts meats and meat food products from its provisions to the extent of the application of the Meat Inspection Act. Since the Meat Inspec-

tion Act contains no seizure provisions, meats and meat food products which are violative of our Act are therefore not exempt from seizure under our law. The Meat Inspection Division has in the past and will continue to welcome seizure actions by us against violative meat food products found in interstate channels in the interest of the protection of the public in view of their own inability to take such action. If a M. I. D. inspector, or other representative of that agency stationed anywhere in the field, encounters a consignment of a meat product which he finds to be or has reason to suspect of being unsound and unwholesome, he has no authority under his law to institute action against it but he has the responsibility of calling the consignment to the attention of the nearest available regulatory food official who does have the authority to seize it or to put some restraining order on it to prevent its distribution to the consuming public. If the inspector is located in one of our station cities or where one of our inspectors may be nearby, he calls it to the attention of our station or inspector, and in so doing he is saying in effect that the Meat Inspection Division is turning the consignment over to the Food and Drug Administration for whatever action it deems appropriate under its seizure provisions. If the M. I. D. inspector happens to be located at a place remote from any of our people but near a state official, he would call the attention of the state official to a violative consignment for whatever action the state official might desire to take under his law.

"If an obviously violative interstate shipment of meat food product is located or detected by our own people rather than by a M. I. D. field inspector, the Meat Inspection Division has no objection to our proceeding with action under our law, but expects us to notify the nearest M. I. D. office of the facts not only as a matter of maintaining proper cooperative contact, but to enable the Meat Inspection Division to institute a prompt investigation at the establishment where the consignment originated to locate and correct conditions that might be responsible for the deterioration of the product.

"Sometimes the consignee of a shipment, upon suspecting it of being unsound or otherwise unfit for food, desires to ship it back to the inspected establishment where it origi-

nated. However, the Meat Inspection Act, according to my understanding, makes both the shipper and the carrier amenable to the penal provisions for the interstate shipment of an unsound meat food product. Therefore, to take care of the situation where a consignee desires to ship the suspected consignment back to the establishment where the Meat Inspection Division can reassume jurisdiction, the Meat Inspection Division is authorized to issue a permit to the reshipper and carrier, which in effect exempts them from the penal provisions of the Act on that particular reshipment. The issuance of such a permit is not to be interpreted as a desire on the part of the Meat Inspection Division that the Food and Drug Administration refrain from seizure of the goods in the hands of the consignee. As a matter of fact, since the Meat Inspection Division has no jurisdiction over the goods shipped under such a permit until they reach the inspected establishment, there is nothing to prevent the diversion of the consignment enroute.

"The M. I. D. is perfectly willing for us to proceed with any contemplated seizure so that if the goods are subsequently taken down under bond for reshipment to the inspected establishment for segregation and destruction of the unfit material, there will be the additional safeguard of a bond."

## PART 27—IMPORTED PRODUCTS

27.1 The importation of horse meat or horse meat products does not fall within the scope of the Imported-Meat Act, regardless of its intended use. Such importations are subject to the requirements of the Federal Food, Drug, and Cosmetic Act administered by the Food and Drug Administration of the Federal Security Agency. However, such imported horse meat after release from custom's custody may not enter in interstate commerce for any purpose unless it is fully denatured. This falls within the jurisdiction of the Horse Meat Act and regulations.

27.2 It must be constantly borne in mind that meat and meat food products derived from ruminants or swine are also subject to restrictions imposed by an order known as BAI Order 373 when imported from countries in which the contagious and communicable disease of rinderpest or of foot-and-mouth disease exists.

27.3 To be acceptable, the foreign meat inspection certificate in the form prescribed in section 27.6 of the regulations must be signed by an official authorized by the National Government of the foreign country in which the product is prepared and whose name and signature has been officially published by the Division. A foreign meat inspection certificate approved and published by the Division may be accepted in lieu of the foregoing described certificate regardless of whose signature appears thereon if otherwise acceptable.

27.4 It occasionally happens that a consignment of canned meat or meat food product covered by one foreign official meat inspection certificate will be separated into several lots. These lots will be unloaded at various ports. Usually such shipments consist of canned product from South American countries. For the handling to be uniform at various ports, the station to which is presented the original foreign official meat inspection certificate covering the entire consignment will request the broker to furnish sufficient copies (photostat) so that there will be one of the latter for the inspector in charge at each of the stations to which one of the lots comprising the consignment is destined. The initial station will authenticate each of the certificate copies, placing on it the name of the station to which the copy applies and the number of cases of product that will be put ashore there. The original certificate will be marked to indicate the same information, but if there is not sufficient space on the certificate to do this, then the information shall be placed on a separate sheet and securely affixed to the certificate. When it is sent to Washington the Form M. I. 410-2 that accompanies the original certificate should be directed to the attention of the Special Projects Section.

27.5 There is available Form M. I. 410-8, Application for Inspection of Meat and Products for Importation, which may be used by importers for making application for inspection of imported product. Other means satisfactory to the inspector in charge may be used to make application for import inspection.

27.6 Inspectors in charge occasionally receive requests to inspect at other than official establishments product offered for importation. They are authorized to respond to such requests in connection with imported product handled in accordance with Section 27.8 of the regulations. This applies

whether the product is located within the limits of the official station or substation or at a place so situated geographically that the import inspection would logically be handled by the station receiving the request. In the latter case, the availability of an inspector must necessarily be considered. For example, if the meat inspection work in any of our small stations is such as to require the constant attention of the inspector or inspectors there assigned to a degree that the request cannot be honored then the person making request for service should be so informed and asked to resubmit his request to the inspector in charge of a larger station where an inspector would be available, either near the place where the product is located or to the Washington office. In some cases, the inspector in charge may transmit such a request to the Washington office if he thinks such action is desirable.

The party requesting the inspection service is to reimburse the meat inspection appropriation for the expense of travel and subsistence that an inspector incurs while away from his official station, but no charge shall be made for the time of the inspector against the person or firm requesting the service. Information should be given to the Washington office on the current billing form. The employee is to claim reimbursement in the regular manner on standard Form 1012. The party requesting the service is to reimburse the meat inspection appropriation for inspection during overtime period.

27.7 It is very important that a thorough and comprehensive examination be made of product offered for importation so that only that which completely meets the requirements is eligible for entry as U. S. inspected and passed product.

27.8 The number of cans found upon sample inspection to be unsound owing to nail or hook holes, crushed or badly damaged seams or other external marks of violence need not be included in the total number of unsound cans when the calculation is made to determine the percentage suspicious and unsound of a consignment. However, disposition of such unsound cans must be in accordance with the regulations, and their suitability for entry must be judged on the findings.

27.9 Special reports are requested for importations of cured meat the destination of which is restricted to establishments maintained under Federal meat inspection because

foot-and-mouth disease or rinderpest is present in the country of origin. Information from the U. S. Customs Service is to the effect that in many cases in which some of the meat is refused entry or is condemned, this amount takes a different rate of duty from the amount passed for entry, depending on how the meat is disposed of.

Accordingly, when there are any entries in the "refused entry and/or condemned" columns on Form MI-410-2 (formerly 109J), the disposition of the meat should be given by adding to the form one or all of the statements below as the case may be:

Converted to tankage-----	pounds
Destroyed-----	pounds
Exported to-----	pounds

If the second statement is used, indicate the method of destruction such as "destroyed by incineration." If the third statement is used, give the name of the country to which the meat is exported, for example, "exported to Mexico." Naturally, none of the statements need be added if all of the meat is passed for entry.

27.10 When any condition or circumstance out of the ordinary is reported on Form 410-2 (109-J), the Washington copy should be directed to the attention of the Special Projects Section. A transmitting letter is usually not necessary, but Form AD 514 (reference slip) or a small slip of paper may be used.

27.11 When it is necessary to correspond with the Division concerning a particular consignment of imported product, it is important that full identification of the shipment be given in the opening paragraph of the letter. This should include:

- (a) Number of cases, where canned product is involved, or weight of bulk shipment.
- (b) Number and size of units in the container.
- (c) Name of the product, including the brand name.
- (d) Country of origin.
- (e) Name of vessel or car number.
- (f) Date of arrival.
- (g) Customs entry number.
- (h) Name and address of consignor.
- (i) Name and address of consignee.
- (j) Any other pertinent identification.

For example: 2,000 cases (48/12) blank brand canned corn beef, Product of Argentina, ex S. S. *Rowboat*, November 12, 1949, customs entry No. 2 consigned by blank blank and company, Buenos Aires, Argentina, to blank and company, 211 East First Street, N. Y.

This is for the reason that many inquiries from brokers and importers are received so it is highly necessary that our files be complete in identity.

27.12 Foreign product presented for importation bearing grade markings the same as those used by the Standardization and Grading Division, Production and Marketing Administration, United States Department of Agriculture (Federal Meat Grading Service) shall not be passed for entry into this country until such time as the grade markings have been verified by an official representative of the Standardization and Grading Division.

27.13 Five copies of the Form M. I. 422-2 will be prepared at the station for each sample of imported product. The original and three copies will be forwarded with the sample, one copy attached to the sample by whatever means are most appropriate. The fifth copy will be retained in the station file. When the laboratory findings are completed, they shall be reported on three of the copies received from the station with the sample. The original shall be returned to the inspector in charge, one copy shall be forwarded to the Special Projects Section in Washington, D. C., and another copy shall be retained by the laboratory for an office record.

When the sample is not passed by the laboratory because it does not comply with some regulatory requirement, the fourth copy will be utilized by the laboratory inspector; otherwise it may be discarded. He will therefore be returning to the station two copies showing the laboratory findings. If there is not sufficient space on the face of the form for this, the top part of the reverse side of the form may be used.

The inspector at the station will show the disposition made of the product on the reverse side of the forms and will send one copy to the Special Projects Section in Washington, retaining the other for the station file.

27.14 The maximum quantity of hams, bacon, and fresh meat permitted entry for personal use of the consignee is 100 pounds; canned meats, sausage, and similar products other

than summer sausage is 50 pounds; lard, 20 pounds; summer sausage, 20 pounds.

27.15 The instructions relative to personal consumption entries are amplified to require that boneless cured or cooked meat from countries in which exist food and mouth disease or rinderpest must be entered and handled in the same manner as regular commercial importation in order to comply with Inspection and Quarantine Division ruling.

27.16 The form and substance of the meat-inspection certificates of the following foreign countries have been approved as conforming to requirements of paragraphs 27.6 (e) and (f) of the meat inspection regulations. Such certificates are acceptable to cover importations of meat and meat food products from these countries regardless of whose signature appears on the certificates. Unless otherwise indicated, the certificates comply with paragraph 27.6 (e) :

Argentina	Finland	Northern Ireland
Australia	France	Norway
Belgium	Germany	Paraguay
Brazil	Honduras	Poland
Canada	Iceland	Scotland
Cuba	Italy	Spain
Czechoslovakia	Madagascar	Sweden
Denmark	Mexico	Uruguay
Dominican Republic	Netherlands	
England and Wales	New Zealand	

The foreign meat inspection certificate is to be forwarded to the Washington office with the original of completed Form M. I. 410-2 (formerly 109-J).

27.17 Facsimiles of approved foreign meat-inspection certificates and the names and facsimile signature of officials authorized by their governments to issue official foreign meat-inspection certificates follow.

## ARGENTINA

República



Argentina

MINISTERIO DE AGRICULTURA Y GANADERIA  
DIRECCION GENERAL DE SANIDAD ANIMAL

**EXPORTACION A LOS ESTADOS UNIDOS DE NORTE AMERICA**  
CERTIFICADO DE INSPECCION DE CARNES Y SUS DERIVADOS COMESTIBLES

(1)

**CERTIFICADO**

Nº

Se certifica por el presente, que la carne y derivados comestibles de la misma, detallados en este certificado, proceden de animales (1) que han sido sometidos a inspección sanitaria veterinaria nacional, antes, durante y después de faenadas y que dicha carne y derivados alimenticios han sido encontrados en perfectas condiciones higiénicas y buenas en absoluto para el consumo humano. Se certifica también que no contienen ni han sido tratados con ningún preservativo, materia colorante, ni otra substancia alguna prohibida por las reglamentaciones vigentes de la Inspección de Carnes del Ministerio de Agricultura de los Estados Unidos de Norte América.

**MARCAS DE IDENTIFICACION EN LAS CARNES O LOS BULTOS***Remitente**Procedencia**Vapor**Destino**Consignatario**Marcos de embarque***DETALLE DEL CARGAMENTO**

(4)

(3)

(1) Lugar y fecha en letras.  
(2) Especie de ganado.

(3) Firma del funcionario nacional autorizado.  
(4) Sello de la Dirección General de Sanidad Animal.

## AUSTRALIA



COMMONWEALTH OF AUSTRALIA.

The Commerce (Trade Descriptions) Act 1905-1933.

## DEPARTMENT OF COMMERCE AND AGRICULTURE.

## Certificate as to Suitability of Meat, Canned Meat, Meat Extract, or Meat Essence for Export.

THIS IS TO CERTIFY that.....

branded as under and shipped per SS. ....

to..... on..... 19.....

has been examined and found by ante-mortem and post-mortem inspection to be free from disease and suitable in every way for human consumption, and that no injurious ingredient has been used in its preparation.

Exporter.

Meat.

Brand.

No.\*

Dated at....., in the State of.....  
 the..... day of..... 19.....

Examining Officer.

\* Insert number of carcasses, cases, &amp;c., as the case may be.

## BELGIUM

Kingdom



of Belgium

MINISTRY OF PUBLIC HEALTH

VETERINARY SERVICES

**Official Meat Inspection Certificate**

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine or goats which received ante-mortem and post-mortem veterinary inspection at the time of slaughter and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations of the United States Secretary of Agriculture governing meat inspection, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

Kind of product: ..... Number of pieces and packages: ..... Weight: .....  
Identification marks on meats and packages :

Consignor : .....

Address : .....

Consignee : .....

Destination : .....

Shipping marks : .....

Veterinary surgeon appointed  
by the Government

(s.)

Seal  
of Veterinary  
Inspector

## BELGIUM

(Par. 27.6 (f) of the Meat Inspection Regulations)

Kingdom



of Belgium

MINISTRY OF PUBLIC HEALTH

VETERINARY SERVICES

**Official Meat Inspection Certificate****for pork and pork products**

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5° F. for not less than 20 days or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

Kind of product: ..... Number of pieces and packages: ..... Weight: .....  
Identification marks on meats and packages :

Consignor : .....

Address : .....

Consignee : .....

Destination : .....

Shipping marks : .....

Veterinary surgeon appointed  
by the Government

(s.)

BRAZIL



MINISTÉRIO DA AGRICULTURA  
DEPARTAMENTO NACIONAL DA PRODUÇÃO ANIMAL  
**DIVISÃO DE INSPEÇÃO DE PRODUTOS DE ORIGEM ANIMAL**

Modelo D

**CERTIFICADO OFICIAL PARA PRODUTOS CÁRNEOS COMESTIVEIS**

Inspeção Federal n. ....

**Certificado n.** .....

### **Lugar de produção**

## Data

**Eu**.....  
(Name) .....  
.....  
(Cargo) .....

certifico que a carne e produtos cárneos abaixo discriminados:

- a) — provem de animais submetidos à inspeção veterinária "ante-mortem" e "post-mortem" e verificados isentos de quaisquer doenças parasitárias ou infecção-contagiosas previstas no Regulamento de Inspeção Federal de Carnes e Derivados, do Ministério da Agricultura;
  - b) — foram manipulados em condições higiênicas, sob controle de autoridades sanitárias federais, e não conteem nem foram elaborados com quaisquer substâncias químicas conservadoras ou corantes nocivos à saúde humana;
  - c) — estão em bom estado de conservação e próprios para alimentação humana.

#### **Marcas de identificação das cores e volumes**

**Remetente** \_\_\_\_\_ **Endereço** \_\_\_\_\_

**Consignatário** . . . . . **Destino**

**Porto de embarque** \_\_\_\_\_ **Nome do navio** \_\_\_\_\_

**Marcas de embarque**

(Inspector federal)

## CANADA



CANADA  
DEPARTMENT OF AGRICULTURE  
PRODUCTION SERVICE  
HEALTH OF ANIMALS DIVISION  
**CERTIFICATE**  
COVERING  
MEAT AND CANNED FOODS

FORM PHA 32  
18181-IPM SETS-451

No. 310303

EST.

NO.

PLACE

DATE

THIS IS TO CERTIFY THAT THE MEAT OR MEAT FOOD PRODUCTS HEREIN DESCRIBED WERE DERIVED FROM ANIMALS WHICH RECEIVED ANTE-MORTEM AND POST-MORTEM VETERINARY INSPECTION AT THE TIME OF SLAUGHTER, AND THAT SAID MEAT AND MEAT FOOD PRODUCTS ARE SOUND, HEALTHFUL, WHOLESMOME AND OTHERWISE FIT FOR HUMAN FOOD, AND HAVE NOT BEEN TREATED WITH AND DO NOT CONTAIN ANY PRESERVATIVE, COLOURING MATTER, OR OTHER SUBSTANCE NOT PERMITTED BY THE MEAT AND CANNED FOODS ACT AND REGULATIONS, AND HAVE BEEN HANDLED ONLY IN A SANITARY MANNER IN THIS COUNTRY.

KIND OF PRODUCT	NO. OF PIECES OR PACKAGES	WEIGHT .

BRITISH  
EXPORT  
LABEL NO'S

FOREIGN  
EXPORT  
STAMP NO'S

CONSIGNOR  
AND  
ADDRESS

CONSIGNEE  
AND  
DESTINATION

SHIPPING MARKS  
(NAME OF VESSEL  
OR CAR NO.  
AND INITIALS)

SHIPPER

INSPECTOR UNDER MEAT AND CANNED FOODS ACT

IF SHIPMENT IS UNLOADED AND RELOADED WHILE IN TRANSIT, OTHER THAN A CHANGE IN MODE OF TRANSPORT, NOTIFICATION BY WIRE MUST BE SENT TO THE VETERINARY DIRECTOR GENERAL, OTTAWA,  
CANADA AND FILL IN THE FOLLOWING.

LOADED

DATE

AT

PLACE .

SIGNATURE OF OFFICER OR AGENT OF CARRIER MAKING INDORSEMENT

ORIGINAL

ATTACH TO EXPORT ENTRY FORM B13 TO BE HANDED  
TO OFFICIAL AT PORT OF EXIT FROM CANADA

## CANADA

(Par. 27.6 (f) of the Meat Inspection Regulations)

H. of A. Form 24

## DOMINION OF CANADA

## DEPARTMENT OF AGRICULTURE—HEALTH OF ANIMALS BRANCH

## MEAT AND CANNED FOODS DIVISION

PLACE..... DATE .....

EST. No. ....

Official Meat Inspection certificate for Pork, and Pork Products, for shipment to United States, of articles, or articles of a kind, prepared customarily, to be eaten without cooking, which contain muscle tissues.

I hereby certify that the article or articles herein described are of a kind prepared to be eaten without cooking, and contain muscle tissues of pork which, when fresh, and freshly cured in salt, were subjected to a temperature not higher than 5% Fah. for not less than twenty days, or otherwise treated as specified by the Chief of the Bureau of the Animal Industry, and that said article contains no muscle or tissues of pork which has not been treated as herein specified.

KIND OF PRODUCT	NO. OF PIECES OR PACKAGES	WEIGHT
.....	.....	.....
.....	.....	.....
.....	.....	.....
.....	.....	.....
.....	.....	.....
.....	.....	.....
.....	.....	.....

Identification Marks on Meats and Packages.....

Consignor..... Address.....

Consignee..... Destination.....

Shipping Marks (Name of vessel, railway or express).....

Shipment supervised by.....  
(An Inspector under the Meat and Canned Foods Act of Canada)

CUBA



**REPUBLICA DE CUBA**

# MINISTERIO DE SALUBRIDAD Y ASISTENCIA SOCIAL

## DIRECCION DE SALUBRIDAD

## SERVICIO DE VETERINARIA E INSPECCION DE CARNES

# CERTIFICADO OFICIAL DE INSPECCION DE CARNES

El que suscribe, Jefe del Servicio de Veterinaria e Inspección de Carnes. CERTIFICO: que la carne y productos alimenticios de carne aquí descritos se derivan de ganado vacuno, ovino, porcino, o caprino; que recibieron inspección veterinaria ante-mortem y post-mortem al tiempo de sacrificarse; que dicha carne y productos alimenticios de carne son artículos buenos; sanos y apropiados para el alimento del ser humano; que no han sido tratados ni contienen ningún preservativo; substancias colorantes u otras sustancias que los Reglamentos de este Ministerio de Salubridad prohíba; y que dicha carne o productos alimenticios de carne han sido manipulados en forma sanitaria en este país.

**Marcas de identificación de la carne y bultos:** \_\_\_\_\_

**Vapor:**.....

**Embarcador:** \_\_\_\_\_

Dirección: ..... Destino: .....

**Consignatario:** \_\_\_\_\_

**Marcas de Embarque:** \_\_\_\_\_

**Lugar:** \_\_\_\_\_

(C I U D A D)

(PAIRS)

Habana,..... de..... de 194.....

## CZECHOSLOVAKIA



REPUBLIKA ČESkoslovenská.

## Úřední potvrzení o prohlídce masa.

Místo ..... Československo, Datum ..... 19 .....

Potvrzuji tímto, že maso a výrobky z masa, zde popsané, pocházejí ze skotu, ovce, vepřu neb koz, které byly před i po porážce veterinářem prohlédnuty a že toto maso nebo tyto výrobky z masa jsou zdravé, zdravotně bezzávadné, zdraví prospěšné a i jinak způsobilé k lidské výživě, dále že nebyly upravovány konservovadly a barvivy a že neobsahuje těchto látek ani jiných, které nejsou povoleny předpisy o kontrole masa, vydanými Departmentem zemědělství Spojených Států Severoamerických, a konečně, že tímto masem anebo výrobky z masa bylo v Československu nakládáno jen způsobem zdravotně nezávadným.

Druh zboží	Počet kusů nebo zásilek	Váha

Oznámení totožnosti na mase a obalech: .....

Jméno a adresa dodavatele: .....

Jméno a adresa příjemce: .....

Značky dopravní: .....

Úřední razítka.

(Podpis a hodnost veterináře prohlídkou pověřeného.)

## CZECHOSLOVAKIA

(Par. 27.6 (f) of the Meat Inspection Regulations)



REPUBLIKA CESKOSLOVENSKA.

## Úřední potvrzení o prohlídce vepřového masa a výrobků z něho.

Místo ..... Československo. Datum ..... 19 .....

Potvrzuji tímto, že zboží, zde popsané, jest toho druhu, jak bývá upravováno k jídlu bez vaření, že obsahuje vepřové maso, které bylo v čerstvém nebo čerstvě nasoleném stavu chováno po dobu ne kratší než 20 dnů při teplotě ne vyšší než 5° Fahrenheita (-15°C), nebo s nímž bylo jinak nakládáno tak, jak předepsáno přednostou Bureau of Animal Industry Spojených Států Severoamerických, a že toto zboží neobsahuje vepřové maso, kterým by bylo naloženo jiným způsobem, než jak je zde uvedeno.

Druh zboží	Počet kusů nebo zásilek	Váha

Označení totožnosti na mase a obalech: .....

Jméno a adresa dodavatele: .....

Jméno a adresa příjemce: .....

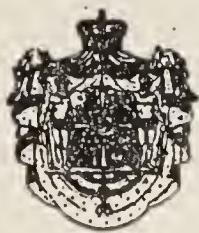
Značky dopravní: .....

Úřední razítko.

(Podpis a hodnost veterináře prohlídkou pověřeného.)

**Poznámka:** Toto úřední potvrzení musí provázet každou zásilku vepřového masa a výrobků, připravených k jídlu bez dodatečného vaření (uzenina, saláty a »Westphalian« knacky a pod.). Toto úřední potvrzení musí být předloženo příjemcem nebo jeho zástupcem inspektoru Departmentu jízdeckého střediska při prohlídce ve Spojených Státech.

## DENMARK



**KINGDOM OF DENMARK**  
*Ministry of Agriculture*  
 Veterinary Department

**Official meat-inspection certificate.**

City:  
 (By)

DENMARK.  
 (DANMARK.)

Date:  
 (Dato)

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine, or goats which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome, and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations governing the meat inspection of the Danish Ministry of Agriculture, and that said meat and meat food products have been handled only in a sanitary manner in this country.

(Jeg attesterer herved, at nedenfor beskrevne Kød og Kødprodukter stammer fra Kvæg, Får, Svin eller Geder, som blev underkastet Veterinærkontrol umiddelbart før og umiddelbart efter Slagtingen, og at nævnte Kød og Kødprodukter er sunde og tjenlige til Menneskeføde og ikke er behandlet med eller indeholder noget Konserveringsstof, Farvestof eller andet Stof, som ikke er tilladt i de af det danske Landbruksministerium fastsatte Bestemmelser om Kødkontrol, samt at nævnte Kød og Kødprodukter her i Landet udelukkende er behandlet på en hyglejnisk Maade.)

Kind of product:  
 (Varens Art)

Number of pieces or packages:  
 (Antal colli)

Gross-Weight:  
 (Bruttovægt)

Nett-Weight:  
 (Nettovægt)

Identification marks on meats and packages:  
 (Veterinære Kontrolmærker på Kød og Emballage)

Consignor:  
 (Afsender)

Address:  
 (Adresse)

Consignee:  
 (Modtager)

Destination:  
 (Bestemmelsessted)

Shipping marks:  
 (Afsenderens Fragtmærker)

## DENMARK

(Par. 27.6 (f) of the Meat Inspection Regulations)



## KINGDOM OF DENMARK

*Ministry of Agriculture*

Veterinary Department

## Official meat-inspection certificate for pork and pork products.

(For shipment to the United States of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork).

(For Forsendelse til U.S.A. af Varer af en Art, saaledes tilberedte, at de sædvanligvis spises uden forudgaaende Kogning eller Stegning, og som indeholder Muskelvæv af Svin).

City:  
(By)DENMARK.  
(DANMARK.)Date:  
(Dato)

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5° F. for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

(Jeg attesterer herved, at Varen eller Varerne beskrevet heri er af en Art saaledes tilberedt, at de sædvanligvis spises uden forudgaaende Kogning eller Stegning, og Indholder Muskelvæv af Svin, som i fersk eller let saltet Tilstand blev underkastet en Temperatur ikke højere end 5° F. ( $\div 15^{\circ}$  C.) i ikke mindre end 20 Dage, eller behandlet paa anden Maade, som foreskrevet af the Chief of Bureau of Animal Industry, og at nævnte Varer ikke indeholder noget Muskelvæv af Svin, der ikke er blevet behandlet efter nævnte Forskrifter.)

Kind of product:  
(Varens Art)Number of pieces or packages:  
(Antal Colli)Gross-Weight:  
(Bruttonvægt)Nett-Weight:  
(Nettovægt)Identification marks on meats and packages:  
(Veterinære Kontrolmærker paa Kød og Emballage)Consignor:  
(Afsender)Address:  
(Adresse)Consignee:  
(Modtager)Destination:  
(Bestemmelsessted)Shipping marks:  
(Afsenderens Fragtmærker)

Veterinary surgeon authorized by the Ministry of Agriculture.  
(Dyrlege autoriseret af Landbruksministeriet.)

## DOMINICAN REPUBLIC

FORM B 43

ORIGINAL

REPUBLICA DOMINICANA  
 SECRETARIA DE ESTADO DE AGRICULTURA,  
 PECUARIA Y COLONIZACION

OFICINA DE GANADERIA Y CRIA

CERTIFICADO OFICIAL DE INSPECCION DE CARNE  
 Y PRODUCTOS DERIVADOS, PARA LA EXPORTACION

Núm. ....

Ciudad Trujillo, Distrito de Santo Domingo, Rep. Dom. FECHA

CERTIFICO: Que las carnes y productos alimenticios de carnes aquí descritos, proceden de reses, carneros, cerdos o cabras que recibieron al tiempo del sacrificio inspecciones veterinarias ante-mortem y post-mortem; que dichas carnes y productos son sanos, saludables y apropiados para la alimentación humana; que no han sido tratados con, ni contienen ningún preservativo, materia colorante u otras sustancias no permitidas por el Reglamento oficial de la Secretaría de Estado de Agricultura, Pecuaria y Colonización y de la Secretaría de Estado de Sanidad y Asistencia Pública, ambas de la República Dominicana, que rige la inspección de carnes; y que dichas carnes y productos han sido manipulados de manera sanitaria en este país.

Clase de producto.	Número de piezas o paquetes.	Peso.
.....	.....	.....
.....	.....	.....
.....	.....	.....

Señales de identificación en carnes y paquetes .....

Embarcador ..... Dirección .....

Consignataria ..... Destino .....

Marcas de embarque .....

Firma .....  
Nombre .....

Inspector Veterinario

## ENGLAND AND WALES



## ENGLAND AND WALES

## Ministry of Food

INSPECTION CERTIFICATE for use in connection with the  
EXPORT OF MEAT AND MEAT PRODUCTS.

Place..... Date.....

I HEREBY CERTIFY that the meat and/or meat food products described overleaf was/were derived from animals which received ante and post-mortem veterinary inspection at the time of slaughter and are sound, wholesome and fit for human consumption, and have not been treated with and do not contain any prohibited preservative or colouring matter, and that the said meat and/or meat products have been handled only in a sanitary manner in this country

Signature.....  
Certifying Officer

Official Title.....

Secretary,  
Ministry of Food.

REVERSE

<u>Description.</u>	<u>No. of Package.</u>	<u>Weight.</u>
---------------------	------------------------	----------------

Identification Marks.....

Name and address of Consignor.....

Name and address of Consignee.....

Conveyed by (Shipping Marks).....

## FINLAND

V.O.

Könossementtiin liitetävä todistus.  
Intyg att bifogas könossementti.

SUOMEN  
TASAVALTA



REPUBLIKEN  
FINLAND

MAATALOUSMINISTERIÖ – LANTRUKSMINISTERIET  
ELAINLÄÄKINTOOSASTO – VETERINARAVDELNINGEN

Lihantarkastustodistus. — Kötkontrollintyg:

päivänä ..... kuuta 19.....  
(paikka)

(ort) ..... 19..... (tid)

Täten todistetaan, että allamainittu liha tai allamainitut lihatuotteet on saatu Härmad intygas, att nedannämnt kött eller nedannämnda kötprodukter erhållits eläinlääkärin sekä ennen teurastusta että sen jälkeen tarkastamista eläimistä ja ett från djur, som undersöks av veterinär såväl före som efter slaktingen och att det de i se on hyväksyty voimassaolevan lihantarkastuslain mukaisessa järjestyksessä ihmisen ordning gällande kötkontrolllag föreskriver, godkänts att såsom tjänlig till mäns ravinnoksi kelvollisenä maasta vietäväksi, niskoföda utföras ur landet.

Tavaratalo Varuslag	Kollien Jukumäärä Antalet kollyn	Paine Vikt

Lihan ja päälysten tunnusmerkit:  
Köttets och emballagets kännetecken:

Lähettiläjä: ..... Osoite: .....

Avsändare: ..... Adress: .....

Vastaanottaja: ..... Määräpaikka: .....

Emottagare: ..... Destinationsort: .....

Lähettilästapa: .....

Transportsätt: .....

(Laihan nimi y.m.)  
(Fartygets namn m.m.)

## FRANCE

(Face of certificate)

# REPUBLIQUE FRANÇAISE.

## MINISTÈRE DE L'AGRICULTURE.

**CERTIFICAT DU SERVICE OFFICIEL DE L'INSPECTION DES VIANDES.**

Lieu : \_\_\_\_\_ Date : \_\_\_\_\_  
(ville) (pays)

Je certifie par la présente que la viande et les produits d'alimentation carnée décrits ci-dessous au verso proviennent d'animaux des espèces bovine, ovine, porcine ou caprine qui ont été soumis « ante-mortem » et « post-mortem » à des inspections du Service vétérinaire au moment de l'abatage, que cette viande et ces produits d'alimentation carnée sont parfaitement sains et irréprochables au point de vue hygiénique et à tous autres égards propres à la consommation humaine, qu'ils ne renferment et n'ont été traités avec aucune matière préservatrice ou colorante ou autre substance non autorisée par les règlements relatifs à l'inspection des viandes sous le contrôle du Ministère de l'Agriculture des États-Unis d'Amérique, règlements enregistrés à mon service, et que ladite viande et lesdits produits d'alimentation carnée n'ont été manipulés dans ce pays qu'avec toutes les précautions sanitaires désirables.

## **FRANCE**

(Reverse side)

NATURE DU PRODUIT.	NOMBRE DE MORCEAUX OU DE COLIS.	POIDS.

**Marques d'identification sur les viandes et les colis :** \_\_\_\_\_

Expéditeur : \_\_\_\_\_ Adressé : \_\_\_\_\_

**Destinataire :** \_\_\_\_\_ **Lieu de destination :** \_\_\_\_\_

**Marques d'expédition :** \_\_\_\_\_

**Signare:**

(Nom de l'agent officiel du Gouvernement national qui est autorisé à délivrer les certificats d'inspection pour la viande et les produits d'alimentation canard à exporter aux États-Unis d'Amérique.)

**Titre officiel :** \_\_\_\_\_

### *Le Ministre de l'Agriculture :*

## GERMANY (FEDERAL REPUBLIC)

## Ausländisches amtliches Fleischuntersuchungs-Zertifikat № 1351

Ort ..... Datum .....  
 (Stadt) (Land)

Ich bescheinige, daß das unten beschriebene Fleisch und Fleischprodukt vom Rind, Schaf, Schwein oder Ziege stammt. Die Tiere wurden einer amtlichen Schlachtvieh- und Fleischbeschau unterzogen. Das Fleisch und die Fleischprodukte sind fehlerfrei, gesund, bekömmlich und für den menschlichen Genuss geeignet. Sie enthalten keine Konservierungsmittel, Farben oder sonstige Substanzen, die laut Verfügung der Fleischbeschauabteilung des amerikanischen Landwirtschaftsministeriums, die in meinem Besitz ist, verboten sind. Das Fleisch und die Fleischprodukte sind in diesem Land nur hygienisch einwandfrei behandelt worden.

Art des Produktes	Zahl der Stücke oder Kolli	Gewicht

Identifizierungsmarkierungen auf dem Fleisch und den Kolli.....



Verfrachter .....

Adresse .....

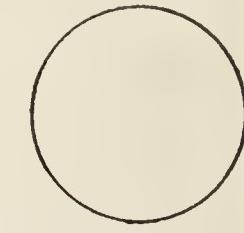
Empfänger .....

Bestimmungsort .....

Versandmarkierungen .....

(Unterschrift) .....

(Name des Beamten der ausländischen Regierung, der berechtigt ist, Untersuchungszertifikate auszufertigen für Fleisch und Fleischprodukte, die für den Export nach den USA bestimmt sind.)



Dienstsiegel des mit der Überwachung beauftragten beamteten Tierarztes.

Druck: H. Trapp, Bonn

(Amtlicher Titel) .....

## GERMANY (FEDERAL REPUBLIC)

## (Par. 27.6 (f) of the Meat Inspection Regulations)

## Amtliches Fleischuntersuchungs-Zertifikat für Schweinefleisch und Schweinefleischprodukte

(Für den Versand nach den USA von Waren, die Muskelgewebe des Schweins enthalten und die im allgemeinen ohne vorheriges Kochen verzehrt werden)

№ 0676

Ort ..... Datum ..... 19

Ich bescheinige, daß die Ware, die unten angeführt ist, im allgemeinen ohne vorheriges Kochen verzehrt wird und Muskelgewebe des Schweines enthält. Die Ware wurde in frischem oder frischgepökeln Zustand wenigstens zwanzig Tage lang einer Temperatur von höchstens 5°F ausgesetzt oder in Übereinstimmung mit einer Anweisung des Leiters der amerikanischen Fleischbeschauabteilung behandelt. Diese Ware enthält keine Schweinemuskelgewebe, die nicht wie beschrieben behandelt worden sind.

Art des Produktes	Zahl der Stücke oder Kolli	Gewicht

Identifizierungsmarkierungen auf dem Fleisch und den Kolli.....

Verfrachter .....

Adresse .....

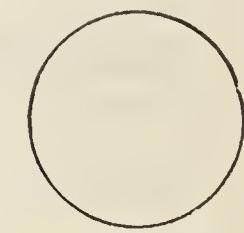
Empfänger .....

Bestimmungsort .....

Versandmarkierungen .....

(Unterschrift) .....

(Name des Beamten der ausländischen Regierung, der berechtigt ist, Untersuchungszertifikate auszuhändigen für Fleisch und Fleischprodukte, die für den Export nach den USA bestimmt sind.)



Dienstsiegel des mit der Überwachung beauftragten beamteten Tierarztes.

(Amtlicher Titel) .....

Anmerkung: Obiges Zertifikat wird für jede Konsignation verlangt, die aus Produkten besteht, die gewöhnlich ohne vorheriges Kochen verzehrt werden (z.B. Cervelatwurst, Italienischer oder Westfälischer Schinken und dergl.) und die Schweinemuskelgewebe enthalten. Dieses Zertifikat muß von dem Empfänger oder dessen Agenten der Fleischbeschauabteilung am Untersuchungsort in den USA übergeben werden.

Druck: H. Trapp, Bonn

## HONDURAS



REPUBLICA DE HONDURAS  
SECRETARIA DE FOMENTO, AGRICULTURA Y TRABAJO

DIRECCION GENERAL DE AGRICULTURA Y GANADERIA

# CERTIFICADO OFICIAL DE INSPECCION DE CARNES

Place..... Date.....

Date.....

This is to certify that the meat or meat food products herein described were derived from animals which received ante-mortem and post-mortem veterinary inspection at the time of slaughter, and that said meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with and do not contain any preservative, coloring matter, or other substance not permitted by the Meat and Canned Foods Decree and Regulations, and have been handled only in a sanitary manner in this country.

Se certifica por el presente, que la carne o producto comestible de carne aquí descrito, derivan de animales que recibieron inspección veterinaria ante-mortem y post-mortem al tiempo de sacrificarse; y que dicha carne y producto comestible de carne son buenos, sanos y apropiados para el consumo humano; y que no han sido tratados ni contienen ningún preservativo; sustancias colorantes u otras sustancias prohibidas por el Acuerdo de la Reglamentación para la Industrialización Sanitaria de la Carne; y que han sido manipulados en forma sanitaria en este país.

### **Identification Marks on Meats and Packages.....**

**Steamer S. S.....**

**Consignor.....** .. .... **Address:.....** .. ....  
(Emisor/encargado) (Dirección)

**Consignee .....** ..... **Destination.....** .....

**Shipping Marks** ..... **Marcas de Embalaje**

Veterinarily Authorized by the Secretary of Agriculture.  
[Veterinario Autorizado por la Secretaría de Fomento, Agricultura y Trabajo]

## ICELAND



REPUBLIC OF ICELAND  
DEPARTMENT OF AGRICULTURE

### OFFICIAL MEAT-INSPECTION CERTIFICATE

Iceland.

19

I HEREBY certify that the meat and meat food-products herenunder described was derived from animals subjected to ante- and post-mortem veterinary inspection at the time of slaughter and found to be free from disease and suitable in every way for human consumption, and that it has not been treated with chemical preservatives or other foreign substances injurious to health.

Kind of product	Number of Parcels	Brand or mark	Where slaughtered	Consignor	Consignee
.....	.....	.....	.....	.....	.....
.....	.....	.....	.....	.....	.....
.....	.....	.....	.....	.....	.....
.....	.....	.....	.....	.....	.....
.....	.....	.....	.....	.....	.....
.....	.....	.....	.....	.....	.....
.....	.....	•	.....	.....	.....
.....	.....	.....	.....	.....	.....

Signature. ....  
Government Veterinarian

ITALY

REPUBBLICA ITALIANA

**ALTO COMMISSARIATO PER L'IGIENE E LA SANITÀ PUBBLICA  
SERVIZIO VETERINARIO**

N.

Si certifica che la carne o i prodotti di carne a fianco indicati spediti da (1) ..... e diretti a (2) .....

provengono da animali che, a norma delle disposizioni vigenti nella Repubblica, sono stati, prima e dopo la macellazione, sottoposti a visita sanitaria e riconosciuti sani; si certifica inoltre che la carne o i prodotti di carne suddetti sono stati, a norma delle citate disposizioni, sottoposti a visita sanitaria e riconosciuti sani e atti al consumo.

Indicazione del prodotto che si esporta

195

(1) Nome e cognome della persona che spedisce e luogo di origine della merce.

(2) Nome e cognome del destinatario e luogo di destinazione.



**IL VETERINARIO GOVERNATIVO  
DI CONFINE O DI PORTO**



**ITALY***(Par. 27.6 (f) of the Meat Inspection Regulations)*

Mod. 28-bis

**REPUBBLICA ITALIANA****ALTO COMMISSARIATO PER L'IGIENE E LA SANITA' PUBBLICA****SERVIZIO VETERINARIO**

**Certificato complementare per la esportazione negli Stati Uniti d'America delle carni e prodotti di carni suine contenenti tessuto muscolare, preparati secondo le abituali regole per essere consumati senza cottura.**

***N. d'ordine***

Il sottoscritto dichiara che il prodotto od i prodotti qui sotto specificati sono stati preparati nei modi consueti per essere consumati senza cottura, e che contengono tessuto muscolare di maiale, il quale, allo stato fresco, o dopo recente salatura, è stato mantenuto ad una temperatura non superiore a 5 gradi Fahrenheit per non meno di 20 giorni

**Qualità dei prodotti****Num. dei pezzi e dei colli****Peso**

.....  
.....  
.....  
.....

**Marchio di identificazione apposto sulle carni o sugli imballaggi****Speditore** ..... **Indirizzo** .....**Destinatario** ..... **Destinazione** .....**Luogo e data di rilascio del certificato** .....**Il Veterinario governativo di confine o di porto**

Bollo  
dell'Alto Commissariato  
per l'Igiene e la  
Sanità Pubblica

Bollo  
dell'Ufficio  
Veterinario

## MADAGASCAR

(Face of certificate)

## RÉPUBLIQUE FRANÇAISE

LIBERTÉ — ÉGALITÉ — FRATERNITÉ



GOUVERNEMENT GENERAL DE MADAGASCAR ET DÉPENDANCES

SERVICE VÉTÉRINAIRE, DES HARAS ET DE L'ÉLEVAGE

## CERTIFICAT SANITAIRE

pour l'exportation de denrées alimentaires aux Etats-Unis d'Amérique

*Viandes et dérivés comestibles*Je soussigné<sup>(1)</sup>

atteste, par le présent certificat, que l'expédition de viandes ou dérivés comestibles, dont le détail est indiqué au verso, provient d'animaux soumis à l'inspection sanitaire du vétérinaire du Gouvernement de la Colonie avant et après abatage, et que ces viandes ou dérivés ont été traités selon les prescriptions sanitaires édictées par les textes en vigueur à Madagascar et Dépendances.

Il est certifié également que ces produits sont propres à la consommation ; qu'ils ne contiennent aucun antiseptique, aucune matière colorante, aucune substance prohibée par la réglementation de l'inspection des viandes du Département de l'Agriculture des Etats-Unis ; qu'aucun de ces ingrédients n'a servi à leur préparation.

A \_\_\_\_\_, le \_\_\_\_\_ 193 \_\_\_\_\_.<sup>(2)</sup>

Signature du Vétérinaire Inspecteur.

(2)

## MADAGASCAR

(Reverse side)

## MARQUES D'IDENTIFICATION

sur les viandes ou colis de produits

Exportateur<sup>(1)</sup> \_\_\_\_\_Origine<sup>(2)</sup> \_\_\_\_\_Vapeur<sup>(3)</sup> \_\_\_\_\_ Compagnie de Navigation \_\_\_\_\_Destination<sup>(4)</sup> \_\_\_\_\_Consignataire<sup>(5)</sup> \_\_\_\_\_Marques du Chargement<sup>(6)</sup> \_\_\_\_\_Détails<sup>(7)</sup> {

A \_\_\_\_\_, le \_\_\_\_\_ 193 \_\_\_\_

Signature du Vétérinaire Inspecteur.

(10)

Vu pour légalisation de la signature de M. \_\_\_\_\_  
 Vétérinaire Inspecteur.

A \_\_\_\_\_, le \_\_\_\_\_ 193 \_\_\_\_  
 Le Chef de la province.

(10)

(1) Nom, adresse et qualité.  
 (2) Ville, district, province, région.  
 (3) Nom du navire.  
 (4) Port de débarquement en Amérique.  
 (5) Nom, adresse et qualité.  
 (6) Lettre, chiffres, trade-mark, etc.  
 (7) Numéro de piéces ou paquets, poids en kilogrammes et nature de la marchandise.  
 (8) Date de toutes autres.  
 (9) Cachet du service vétérinaire.  
 (10) Cachet du service administratif.

## MEXICO

Forma Num. 15



Certificado No. \_\_\_\_\_

**REPUBLICA MEXICANA**  
**SECRETARIA DE AGRICULTURA Y GANADERIA**  
**DIRECCION GENERAL DE GANADERIA**

EXPORTACION A: \_\_\_\_\_

**CERTIFICADO  
DE INSPECCION DE CARNE Y SUS DERIVADOS COMESTIBLES**

(LUGAR)

(FECHA)

Se certifica que la carne y derivados comestibles de la misma, detallados en este Certificado, proceden de animales que han sido sometidos a inspección sanitaria veterinaria federal, antes, durante y después de sacrificados, en los términos de la Ley de 31 de diciembre de 1949, y que dicha carne y derivados alimenticios han sido encontrados en perfectas condiciones higiénicas y buenos en absoluto para el consumo humano. Se certifica también que no contienen ni han sido tratados con ningún preservativo, materia colorante, ni otras substancias prohibidas por la Ley antes citada.

**MARCAS DE IDENTIFICACION EN LAS CARNES O BULTOS**

Nombre del Establecimiento T.I.F. Productor: \_\_\_\_\_ Vía:

Número de Registro: \_\_\_\_\_ Destino:

Remitente: \_\_\_\_\_ Consignatario:

Procedencia: \_\_\_\_\_ Marcas de Embarque:

Detalle del Cargamento:  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

## THE NETHERLANDS

VETERINARY SERVICES.

No.



## OFFICIAL MEAT INSPECTION CERTIFICATE OF COUNTRY OF SLAUGHTER.

Place: \_\_\_\_\_ THE NETHERLANDS. Date: \_\_\_\_\_

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine or goats which received ante-mortem and post-mortem veterinary inspection at the time of slaughter and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations of the United States Secretary of Agriculture governing meat inspection, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

Kind of product: ..... Number of pieces and packages: ..... Weight: .....

Identification marks on meats and packages:

Consignor: \_\_\_\_\_

Address: \_\_\_\_\_

Consignee: \_\_\_\_\_

Destination: \_\_\_\_\_

Shipping marks: \_\_\_\_\_

Signature

DIRECTOR OF THE STATE VETERINARY SERVICES,  
 CHIEF VETERINARY OFFICER OF HEALTH  
 MEAT INSPECTION LAW

**THE NETHERLANDS***(Par. 27.6 (f) of the Meat Inspection Regulations)***VETERINARY SERVICES.****OFFICIAL MEAT-INSPECTION CERTIFICATE FOR PORK AND PORK PRODUCTS.**

(For shipment to the United States of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork.)

Place: \_\_\_\_\_ Date: \_\_\_\_\_

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5° F. for not less than 20 days or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

Kind of product: \_\_\_\_\_ Number of pieces and packages: \_\_\_\_\_ Weight: \_\_\_\_\_

Identification marks on meats and packages:

Consignor: \_\_\_\_\_

Address: \_\_\_\_\_

Consignee: \_\_\_\_\_

Destination: \_\_\_\_\_

Shipping marks: \_\_\_\_\_

DIRECTOR OF THE STATE VETERINARY SERVICES.

CHIEF VETERINARY OFFICER OF HEALTH

MEAT INSPECTION OF LAW.

## NEW ZEALAND



THE UNION OF NEW ZEALAND

# DEPARTMENT OF AGRICULTURE.

**OFFICIAL MEAT-INSPECTION CERTIFICATE.**

New Zealand.

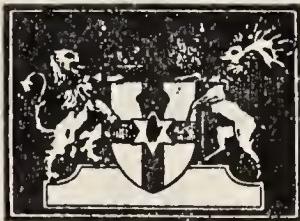
8

I HEREBY certify that the meat and meat food-products hereunder described were derived from animals subjected to ante- and post-mortem veterinary inspection at the time of slaughter and found to be free from disease and suitable in every way for human consumption, and that it has not been treated with chemical preservatives or other foreign substances injurious to health.

Südostasien:

New Zealand Government. Veterinarian.

## NORTHERN IRELAND



MINISTRY OF AGRICULTURE FOR NORTHERN IRELAND.

## INSPECTION CERTIFICATE

for use in connection with the

EXPORT OF MEAT AND MEAT PRODUCTS

Place ..... Date .....

I HEREBY CERTIFY that the meat and/or meat food products herein described was/were derived from animals which received ante and post-mortem veterinary inspection at the time of slaughter and are sound, wholesome and fit for human consumption, and have not been treated with and do not contain any prohibited preservative or colouring matter, and that the said meat and/or meat products have been handled only in a sanitary manner in this country.

DescriptionNo. of PackageWeight

Identification Marks .....

Name and Address of Consignor .....

Name and Address of Consignee .....

Conveyed by (Shipping Marks) .....

Signature.....  
Certifying Officer.

Official Title .....

*Secretary,**Ministry of Agriculture.*

## NORWAY



**KINGDOM OF NORWAY**  
**MINISTRY OF AGRICULTURE - VETERINARY DIRECTORATE**

**Foreign official meat inspection certificate.**

Place:  
 (Avsendersted)

Norway  
 (Norge)

Date:  
 (Dato)

I hereby certify that the meat and meat food products herein described were derived from cattle, sheep, swine or goats which received ante-and post mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter, or other substance not permitted by the regulations governing the meat inspection of the United States Department of Agriculture, and that said meat and meat food products have been handled only in a sanitary manner in this country.

(Jeg atesterer hermed at nedenfor nevnte kjøtt og kjøttvarer stammer fra dyr (storf, sau, svin, geit) som er veterinærkontrollert omiddelbart før og etter slaktingen og er funnet tjenlig til folkemat, at de ikke er behandlet med eller inneholder noe konserveringsmiddel, farge eller andre stoffer som ikke er tillatt etter det amerikanske Landbruksdepartementets fastsatte bestemmelser om kjøttkontroll samt at nevnte kjøtt og kjøttprodukter er blitt behandlet på en sanitær måte i samsvar med regler fastsatt for slik kjøttkontroll.)

Kind of product:  
 (Vareslag)

Number of pieces or packages:  
 (Antall kollis)

Gross weight:  
 (Bruttovekt)

Net weight:  
 (Nettovekt)

Identification marks on packages and certificate:  
 (Veterinærkapskontrollmerke på kollis og certifikat)

Consignor:  
 (Avsender)

Address:  
 (Adresse)

Consignee:  
 (Mottaker)

Destination:  
 (Bestemmelsessted)

Shipping marks:  
 (Avsenderens fraktmerke)

Signature:

Veterinary inspector authorized by the Royal Ministry  
 of Agriculture.  
 (Kontrollveterinær autorisert av Landbruksdepartementet.)

PARAGUAY

D. G. N. 2

N.

# **MINISTERIO DE ECONOMIA**



## DIRECCIÓN DE GANADERÍA

## CERTIFICADO OFICIAL DE INSPECCIÓN DE CARNES

## **Derivados Comestibles**

CERTIFICO que la carne y demás productos alimenticios de origen animal que se indican a continuación, provienen de bovinos que recibieron inspección Veterinaria ante y post mortem al ser sacrificados, y que dicha carne y demás productos alimenticios de origen animal son sanos, sésiles y en toda forma aptos para alimentación humana, no habiendo sido tratados ni contenido preservativo alguno, materias colorantes y otras substancias no permitidas por las disposiciones de la Dirección de Ganadería, que rigen la inspección de carnes y demás productos de origen animal, y han sido elaborados en este país en condiciones sanitarias.

### **Síntesis de identificación de las carnes y piezas.**

**Remitente:** \_\_\_\_\_

Dirección: .....

Consignatario: .....

**Destino:** \_\_\_\_\_

Marcas: \_\_\_\_\_

Fecha: \_\_\_\_\_

V. B.

**Dr. .... Director General de Sanacria**

## Director General de Ganadería

Dr. — —

### Inspector de Sanidad Veterinario

Secretario

**POLAND**

**RZECZPOSPOLITA POLSKA**  
**MINISTERSTWO ROLNICTWA**  
**CENTRALNY ZARZĄD WETERYNARII**

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**ZAGRANICZNE URZĘDOWE ŚWIADECTWO BADANIA MIĘSA****Nr** .....**Miejscowość** ..... **Data** .....

*Zaświadczam niniejszym, że mięso i przetwory mięsne, niżej opisane, pochodzą z bydła rogatego, owiec, świń i kóz, poddanych przed ubojem i po uboju badaniu weterynarniemu oraz że to mięso i przetwory mięsne są zdrowe, nieszkodliwe i odpowiednie do spożycia przez ludzi, jak również, że do ich wyrobu nie były używane i nie są w nich zawarte żadne środki konserwujące, ani barwniki, ani inne substancje niedozwolone przez przepisy normujące sposób badania mięsa, wydane przez Departament Rolnictwa Stanów Zjednoczonych, jako też, że mięso to oraz przetwory mięsne zostały przygotowane tutaj w kraju w sposób zgodny z wymogami higieny.*

**Rodzaj przetworów** ..... **Ilość sztuk lub paczek (skrzyni)** .....**Waga** ..... **Znaki rozpoznawcze na przetworach mięsnych lub paczkach (skrzyniach)** .....**Nadawca** ..... **Adres** .....**Odbiorca** ..... **Miejsce przeznaczenia** .....**Znaki transportowe** ..... **Podpis** .....

*(Nazwisko urzędnika upoważnionego do wystawiania świadectw badania mięsa i przetworów mięsnych wywożonych do U. S. A.)*

**Tytuł urzędowy** .....

## SCOTLAND



## **SCOTLAND.**

# DEPARTMENT OF HEALTH FOR SCOTLAND.

**CERTIFICATE** for use in connection with export of meat and meat products.

Place..... Date.....

I hereby certify that the meat and/or meat food products herein described was/were derived from animals which received ante and post mortem veterinary inspection at the time of slaughter and are sound and wholesome and fit for human consumption, and have not been treated with and do not contain any prohibited preservative or colouring matter and that the said meat and/or meat products have been handled only in a sanitary manner in this country,

### *Description.*

*No. of Package.*

### Weight.

*Identification Marks.....*

Name and Address of Consignor .....

Name and Address of Consignee.....

**Conveyed by (Shipping Marks).....**

Signature.....  
(Rank or Title) *Certifying Officer*

*Secretary,  
Department of Health for Scotland.*

## SCOTLAND

(Par. 27.6 (f) of the Meat Inspection Regulations)

SCOTLAND.

## DEPARTMENT OF HEALTH FOR SCOTLAND.

CERTIFICATE for use in connection with export to the UNITED STATES OF AMERICA of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork.

Place

Date

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork, which when fresh or freshly cured in salt, were subjected to a temperature not higher than 5° F., for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry of the United States of America and that said article or articles contain no muscle tissue of pork which has not been treated as herein specified.

Description

No. of Package

Weight.

Identification Marks .....

Name and Address of Consignor .....

Name and Address of Consignee .....

Conveyed by (Shipping Marks).....

Signature  
(Rank or Title)

Certifying Officer.

*Secretary,  
Department of Health for Scotland.*

NOTE—A certificate in the above form is required to accompany each consignment of any meat or product of a kind prepared customarily to be eaten without cooking (such as summer sausage, "Italian" and "Westphalia" hams, and the like), which contains any muscle tissue of pork. This certificate is to be delivered by the consignee, or his agent, to the inspector of the Department of Agriculture at the point of inspection in the United States.

SPAIN

**E S P A Ñ A**  
**MINISTERIO DE LA GOBERNACION**  
**DIRECCION GENERAL DE SANIDAD**



## **SERVICIOS DE SANIDAD VETERINARIA**

**Documento sanitario para la exportación de productos alimenticios de origen animal con destino a los Estados Unidos**

**Nación** ..... **Provincia** ..... **Municipio** .....

Por el presente certifico que la carne y los productos cárnicos alimenticios que aquí se describen proceden de reses que fueron objeto de inspección veterinaria antes y después de su sacrificio en los Mataderos Oficiales autorizados y que dicha carne y productos cárnicos se hallan en buenas condiciones de salubridad, siendo aptos para el consumo humano, sin que hayan sido tratados ni contengan sustancias preservativas, colorantes o alguna otra prohibida por las disposiciones que regulan la inspección cárnea de los Estados Unidos, Departamento de Agricultura, y que dicha carne y productos cárnicos han sido tratados en este país únicamente por procedimientos sanitarios.

**CLASE DE LA MERCANCIA**      **PIEZAS O NÚMERO DE PAQUETES**      **PESO**

*Remitente* .....  
*Domicilio* .....  
*Consignatario* .....  
*Destino* .....  
*Marcas de identificación sobre carnes y paquetes* .....  
  
*Marcas de facturación* .....

*a* ..... *dε* ..... *dε 195*

V.O B.O  
EL VETERINARIO DE SANIDAD EXTERIOR,

## EL VETERINARIO OFICIAL,

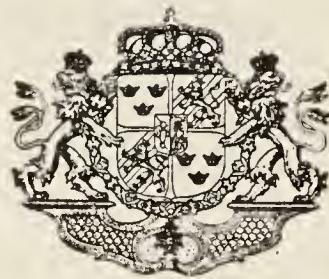
## SWEDEN

Form. C.

Veterinärintyg för kötlexport.

Kingdom of Sweden.

The Royal Veterinary Board of Sweden.



Foreign official meat-inspection certificate.

Place (avsedningsort)

Date (datum och år)

I hereby certify that the meat or meat food products herein described were derived from animals (cattle, sheep, swine, goats) which received ante-mortem and post-mortem veterinary inspections at the time of slaughter, and that such meat and meat food products are sound, healthful, wholesome and otherwise fit for human food, and have not been treated with, and do not contain, any preservative, coloring matter or other substance not permitted by the regulations governing the meat inspection of the United States Department of Agriculture, filed with me, and that said meat and meat food products have been handled only in a sanitary manner in this country.

Undertecknad intygar härmed att nedan angivna köttvaror härröra från djur (nötkreatur, får, svin, get), vilka undergått veterinärbesiktning omedelbart före och omedelbart efter slakten, att desamma är tjänliga till mänsklig föda, att de icke hava behandlats med eller innehålla förbjudna konserveringsmedel, färg- eller andra ämnen, som icke är tillåtna enligt amerikanska jordbruksdepartementets bestämmelser rörande köttskontroll, samt att desamma här i landet hava behandlats på ett i sanitärt avseende tillsynsfullt sätt.

Kind of product.  
(Varuslag)Number of pieces or  
packages.  
(Antal kötts)Weight.  
(Vikt)Identification marks on meats and packages  
(Å kött eller emballage anbragta veterinära kontrollmärken)

Consignor ..... Adress .....

Consignee ..... Destination .....

Shipping marks  
(Avsednarens befraktningsmärken)

(Signature) .....

Veterinary Inspector authorized by the Royal Veterinary Board of Sweden.  
Av Veterinärveterinär förfördad besiktningsspecialist.

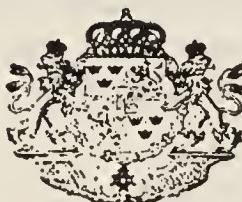
## SWEDEN

(Par. 27.6 (f) of the Meat Inspection Regulations)

Form D

Veterinärintyg för köttexport.

KINGDOM OF SWEDEN  
The Royal Veterinary Board of Sweden.



Official Meat-inspection certificate for pork  
and porkproducts.

(For Shipment to United States of articles of a kind prepared customarily to be eaten without cooking, which contain muscle tissue of pork).

..... Sweden  
Place (avsnittsort) Country Date (datum och år)

19.

I hereby certify that the article or articles herein described are of a kind prepared customarily to be eaten without cooking, and contain muscle tissue of pork which, when fresh or freshly cured in salt, were subjected to a temperature not higher than 5°F. for not less than 20 days, or otherwise treated as specified by the Chief of the Bureau of Animal Industry, and that said articles contain no muscle tissue of pork which has not been treated as herein specified.

Undertecknad intygar härmed att nedan angivna köttvaror beretts på sådant sätt att de kunna förtäras utan föregående kokning, att de innehålla kött (muskelvävnad) av svin, som i färskt eller lätt saltat skick förvarats under minst 20 dygn vid temperatur av högst 5°F. (-15°C.) eller behandlats på annat sätt i enlighet med av Bureau of Animal Industry givna föreskrifter samt att köttvarorna icke innehålla kött (muskulatur) av svin, som icke behandlats i enlighet med här angivna bestämmelser.

Kind of product. (Varuslag),	Number of pieces or packages. (Antal kolly)	Weight. (Vikt)
---------------------------------	---	-------------------

Identification marks on meats and packages  
(Å kött eller emballage anbragta veterinära kontrollmärken)

Consignor  
(Avsändare) Adress

Consignee  
(Mottagare) Destination  
(Adressort)

Shipping marks  
(Avsändarens befraktningsmärken)



(Signature)

Veterinary inspector authorized by the Royal Veterinary Board of Sweden.  
Av Veterinärstyrelsen förordnad besiktningsveterinär.

## **URUGUAY**

卷之三



Corresponde a un sellado  
de cincuenta cts. (\$ 0.50)

No.

# REPUBLICA ORIENTAL DEL URUGUAY

## DIRECCION DE GANADERIA

## **Sección: INDUSTRIA ANIMAL**

**Certificado Oficial de Inspección de Carnes**  
**(PARA ENVIO DIRECTO A ..... )**

## Montevideo,

N.

Certifico que las carnes y demás productos alimenticios de origen animal que se indican a continuación, provienen de vacunos, ovinos, porcinos o cabrios que recibieron inspección veterinaria ante-morten y post-mortem al ser sacrificados y que dicha carne y demás productos alimenticios de origen animal, son sanos saludables y en toda forma aptos para la alimentación humana, no habiendo sido tratados ni conteniendo preservativo alguno, materias colorantes u otras substancias no permitidas por las disposiciones del Departamento de Agricultura de ....., que rigen la inspección de carnes, así como que dichas carnes y demás productos alimenticios de origen animal han sido elaborados en este País en condiciones higiénicas.

CLASE DEL PRODUCTO	No. DE PIEZAS	PESO

**Sello de identificación de las carnes y piezas**

**Remitente:** \_\_\_\_\_

#### Dirección

**Consignatario**

**Destino**

#### **Marcas de Embargos**

Vapor

Título Oficial:

Título Oficial

**Título Oficial:**

NOTA - Este certificado deberá acompañar el cargamento de carne y demás productos alimenticios de origen animal que en el se indican exportados a ..... del país de donde fueron sacrificados los animales sin descargar en ningún otro país con excepción de la transferencia del cargamento de un conductor a otro en el transcurso del transporte, y será entregado por el consignatario o su agente al Inspector del Departamento de Agricultura en el punto de inspección de .....

**El cargador de la consignación deberá suministrar la siguiente información:**

Cargado el día ..... en ..... a bordo de .....

Y si hubiera descargado en cualquier punto con anterioridad a la llegada a ...

Descargado el día ..... en ..... por .....

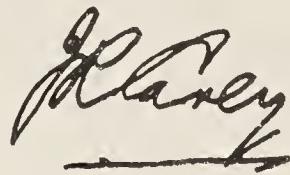
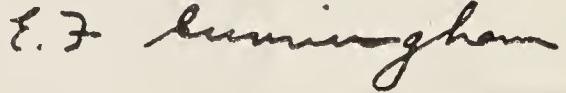
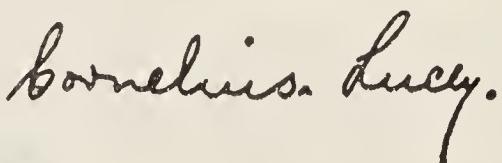
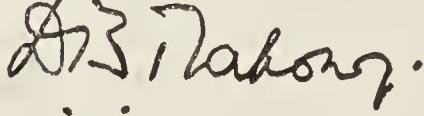
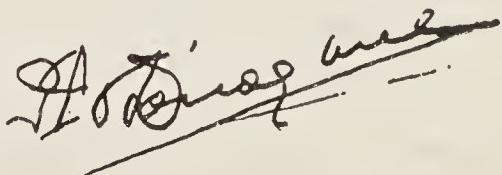
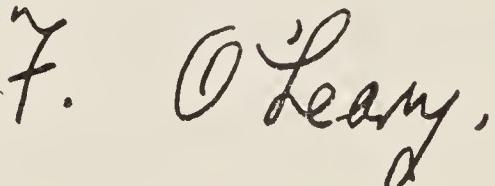
.....

## SIGNATURES APPROVED FOR FOREIGN MEAT-INSPECTION CERTIFICATES

27.18 Certificates in the English language and exact form prescribed by paragraph 27.6 (a) of the Meat Inspection Regulations are acceptable to cover the importation of meat and meat food products from the countries listed hereafter when signed by authorized officials of the countries whose names and signatures have been approved and published:

Ireland (Eire)	Switzerland
Luxemburg	Venezuela

The names and facsimile signatures of such foreign officials follow.

Country and name	Signature
Ireland (Eire) J. R. Carey-----	
E. F. Cunningham-----	
Cornelius Lucey-----	
P. McDonnell-----	
D. B. Mahoney-----	
P. I. O'Donoghue-----	
F. O'Leary-----	

Country and name	Signature
<i>Ireland (Eire)</i> —Continued William L. Smyth-----	<i>William L. Smyth</i>
Nicholas Walshe-----	<i>Nicholas Walshe</i>
Luxemburg-----	<i>G. Lentsch</i>
Edouard Loutsch-----	<i>Eduard Loutsch</i>
Marcel Theisen-----	<i>Marcel Theisen</i>
Emile Schummer-----	<i>Emile Schummer</i>
Switzerland-----	<i>G. Flückiger</i>
G. Flückiger-----	<i>G. Flückiger</i>
Paul Käppeli-----	<i>Paul Käppeli</i>
Venezuela-----	<i>Edward Morgan</i>
Edward Morgan-----	<i>Edward Morgan</i>

**PART 28—DEFINITIONS AND STANDARDS OF IDENTITY**

28.1 The following quoted memorandum clearly indicates the position of the Food and Drug Administration in regard to oleomargarine factories operating under our inspection:

“The Meat Inspection Division maintains inspection under the Meat Inspection Act in establishments manufacturing oleomargarine using animal fats in whole or in part as an ingredient of oleomargarine if interstate movement is contemplated. This inspection deals with sanitation of the factory and wholesomeness of all raw materials and accuracy of labeling. The Meat Inspection Division inspector exercises supervision over the processing, during the time that the factory is operating on animal fats and at other times so far as general sanitary conditions go. During periods when vegetable oleomargarine only is being produced, there is no processing inspection in the factory by the Meat Inspection Division.

“If the oleomargarine plant while operating exclusively on vegetable product becomes a nuisance and likely to contaminate the meat packing establishment, the Meat Inspection Division takes such action as will bring about correction of the unsatisfactory condition.

“It is unnecessary for Food and Drug to make inspection of oleomargarine factories during periods of time while Meat Inspection Division inspectors are in the plant even though both vegetable and animal oleomargarine are being produced at the same time. Inspection should be made by Food and Drug if there are extended periods of time during which the plant is operating only on vegetable oils and Meat Inspection Division inspectors are not continuously present.

“During your routine coverage of oleomargarine factories, contact the supervisor of Meat Inspection Division in each factory operating under Meat Inspection Division inspection. A mutually agreeable plan should be developed with him which will insure adequate coverage of sanitation of oleomargarine operations of the factory by Meat Inspection Division or Food and Drug Administration or both, with the former supervising the preparation of oleomargarine containing animal fat and the latter being responsible for oleomargarine composed exclusively of vegetable fats or oils.”

**PART 29—INSPECTION AND HANDLING OF HORSE MEAT  
AND PRODUCTS THEREOF**

29.1 The reference to equine meat used in the Horse Meat Act has been interpreted to apply to horses and is not extended to mules, burros, and the like.

29.2 Although it is clear that horse meat may not be prepared or handled in any establishments in which cattle, sheep, swine, or goats are slaughtered or product thereof prepared or handled, establishments operating under our horse meat inspection are permitted to receive into such establishments federally inspected meat or meat byproducts derived from cattle, sheep, swine, or goats for the purpose of using such product with horse meat or horse meat product in the preparation of pet food. It must be clearly understood, however, that product derived from cattle, sheep, swine, and goats if not used in the preparation of pet food may not be distributed from the horse meat establishment except in the original closed packages in which they were received. This will prohibit the shipment from a horse meat establishment of unpackaged carcasses, quarters, and wholesale cuts derived from cattle, sheep, swine, and goats.

29.3 It has been found very convenient to have an elevated walkway around the horse pens so that animals can readily be observed from a dorsal aspect which easily brings to focus two often affected parts of the horse, namely, poll and withers.

29.4 Sections 9.6 and 9.9 of the regulations pertain to any and all animals showing symptoms or affected with anthrax, rabies, tetanus, parturient paresis, and railroad sickness.

29.5 It is important to report the identity of animals found on ante mortem or post mortem examination to be affected with contagious and communicable diseases—by rapid means of communication if the circumstances warrant—or on the usual F. I. Form 11C.

29.6 Horse livers condemned on post mortem inspection need not be reported.

29.7 Carcasses of horses which have been subjected to hyper-immunizing procedures against such human pathogenic micro-organisms as meningococci and streptococci should not be passed for human consumption since these organisms may still be present and viable in the body for varying periods after the final injection of the cultures.

Moreover, horses so treated should not be slaughtered for animal food because of the danger of contaminating humans who handle the carcasses or parts of the animals.

29.8 Horses used for the production of gas gangrene, tetanus, or diphteria antitoxins, although not subject to inoculation with living pathogenic bacteria, are nevertheless considered unsuitable for slaughter for human food. The toxins injected into these animals are very powerful and noxious.

29.9 Various methods are employed to kill horses. Some methods result in the contamination of the head and adjacent cervical tissues. A careful inspection shall be made of these parts and any contaminated portions must be disposed of according to the findings.

29.10 It is necessary to remove sufficient dorsal bones of the head (frontal, nasal) to expose for inspection the nasal septum and turbinate bones with the adjacent mucous membrane.

29.11 Deposits of melanin are often found in the axillary and medial scapular regions of white or light gray horses. Therefore, it is necessary to expose these areas in white or light gray horses as part of the routine post mortem inspection. When examinations disclose melanin in these parts, the inspection should extend to the ribs and costal muscles. This does not imply that other horses are not similarly affected because such lesions have been found in dark colored horses.

29.12 A careful examination must be made of the atlantal and supraspinous bursa and surrounding structures in all horse carcasses since these areas are common seats of infections.

29.13 The regular 2½-inch rubber brand may be used to apply the inspection legend and establishment number on the outer cloth covering of horse meat or horse meat product. However, this does not relieve the requirement that such covering bear plainly and conspicuously the inscription "horse meat" or "horse meat product," whichever is applicable. The words "horse meat" or "horse meat product" should be placed in close proximity to the imprint of the 2½-inch rubber brand wherever it appears on the covering.

29.14 A reading of the Federal Horse Meat Act indicates that it was the intention that horse meat or horse meat product be plainly and conspicuously labeled, marked, branded, or tagged "Horse Meat" or "Horse Meat Product," as the case

may be, if interstate movement is involved. This means that all horse meat or horse meat product leaving an official establishment must be so identified. Likely, the intent of the law and regulations is being properly carried out at your station, but we feel that emphasizing its importance is in order. Even though horse meat in chunks or larger pieces or horse meat product is packed in properly marked barrels or other large shipping containers, such horse meat or horse meat product should bear the markings as required by the act and regulations, applied either by the official brand or other approved means. An exception may be made on inspected and passed horse meat which moves from one official establishment to another under seal.

29.15 A study of various methods used and investigation with a number of different formulas of green ink gave information which should be helpful in obtaining permanent legible marks of inspection on horse meat. The area where the brand is to be applied must be free of surface water. This may be accomplished by using a scraping device attached to the handle of the brand or allowing the carcass to hang for a short time before branding. Experience with hot ink brands did not indicate that this type of brand produced a more acceptable mark on the carcasses than cold ink brands. However, on boneless horse meat, such as horse tenderloins, the hot ink brand produced a more acceptable mark. The formula for the green ink which gave the most satisfactory results is furnished below:

	Percent
F D & C Green No. 3 (fast green FCF)	$3\frac{1}{2}$
Dextrose (corn sugar)	3
Water	16
Edible shellac	2
95 percent ethyl alcohol	75

29.16 In addition to the green domestic meat label for horse meat or horse meat food products, the words "Horse Meat" or "Horse Meat Product," as the case may be, should be stenciled in letters at least one inch in height on the barrels or other large shipping containers. Such markings on burlap, paper, or other similar barrel covers are not sufficient.

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